

ANTIPASTI / APPETIZERS

CHEF'S SALUMI & ITALIAN CHEESE
Pickled Vegetables, Conserva 38

HEIRLOOM CAPRESE
Buffalo Mozzarella, Basil Pesto 25

BREZZA "CAESAR"
Parmigiano Reggiano, Garlic Croutons
Anchovy Vinaigrette 19

CHOPPED SALAD
Salumi, Cucumber, Little Gem
Red Wine Vinaigrette 21

FRIED CALAMARI
Pickled Peppers, Guanciale
Calabrian Aioli 27

CHARRED OCTOPUS
Gigante Beans, Limoncello, Radish 26

TUSCAN CARNE CRUDA*
Lemon, Capers, Shallot 26

SAN DANIELE PROSCIUTTO
Baby Kale, Gnocco Fritto, Pears, Apples,
Limoncello Vinaigrette 24
Add Burratta 15

STEAMED CLAMS
Peas, Tomato, Fennel 27

CRUDO / RAW BAR

OYSTERS
Daily Selection - 1/2 Dozen 24

TONNO CARPACCIO*
Persian Cucumbers, Watermelon,
Chile 29

TAYLOR BAY SCALLOPS*
Agro Dolce, Melone 24

ABALONE*
Rabarbaro, Agrumi 23

SEAFOOD PLATTER*
Chef's Daily Selection of Grilled, Chilled
& Raw Seafood 145

Roasted & Grilled 75
Chilled & Raw* 75

PRIMI / PASTAS

BUCATINI ALLA AMATRICIANA
Fresno Chile, Tomato, Guanciale 26

HERB PAPPARDELLE
Lamb Ragù, Rosemary, Pecorino 32

SPAGHETTI POMODORO
Cherry Tomato, Basil 24

GNOCCHI
Fennel Sausage, Arugula-Basil
Pesto 27

LOBSTER CAMPANELLE
Tomato, Chile, Green Onion 65

RIGATONI ARRABIATA
Cherry Tomato, Basil, Chile 32

LUMACHE BOLOGNESE
Veal, Beef, & Pork Ragù 28

CAPPELLACCI "OREGANATA"
Cauliflower, Spinach, Lemon, Garlic, Caper 25

BEEF CHEEK RAVIOLI
Parmesan, European Butter, Aceto 30

SECONDI / ENTREES

POLLO ARISTA
Bobo Farms Chicken, Turnip, Kale 47

VEAL MARSALA
Mushrooms, Rosemary, Garlic 65

BRAISED SHORTRIB
Horseradish Gnudi, Gremolata 58

ALLA GRIGLIA / THE GRILL

MANZO / BEEF

PIEDMONTESE FILET MIGNON* 8oz 72

CAPE GRIM NY STRIP* 16oz 75

CARNE / MEAT

STRAUSS FARMS VEAL CHOP*
Dried Porcini Rub 75

HERITAGE FARMS PORK T-BONE* 48

PESCE / FISH

WHOLE BRANZINO 65

PAN SEARED ORATA 47

WHOLE FISH MP
Prepared Tableside

DRY AGED STEAKS - RESERVED CUTS

This Artisanal method of aging beef is truly an extraordinary art as less than 1% of all beef is dry aged. During the dry aging process we control the temperature, airflow & humidity to develop our unique truffle, nutty, oaky & gorgonzola characteristics.

DRY AGED BONE-IN NY STRIP* 16oz 78

100 DAYS

DRY AGED BISTECCA DI FIORENTINA* 42oz 165

170 DAYS

DRY AGED TOMAHAWK* 42oz 165

120 DAYS

CONTORNI / SIDES

FRIED ARTICHOKEs
Citrus, Mint Yoghurt 17

SEASONAL MUSHROOMS
Garlic, Thyme, Sherry 14

GRILLED ASPARAGUS
Trapanese Pesto 17

SAUTEED SQUASH 16
Calabrian Chile, Mint, Garlic

MASCARPONE MASHED POTATOES*
Poached Egg, Guanciale, Pickled Peppers 16

SPINACH & BABY KALE
Garlic, Chile, Lemon 14

SALSA / SAUCES

BASIL PESTO 8

GORGONZOLA MASCARPONE 8

AQUA PAZZA 8

RED WINE, PEPPERCORN RISTRETTO 8

SALSA VERDE 8

LEMON CAPER BUTTER 8

SUPPLEMENTS

1/2 MAINE LOBSTER 65

NDUJA BAY SCALLOPS 35

FRESH SHRIMP 25

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.
20% Gratuity will be added to all parties of 6 or more.

BEVERAGES / BEVANDE

SPECIALTY COCKTAILS

SPRITZZA

Bisol Prosecco, Italicus, Grapefruit, Fever Tree Grapefruit Soda 16

BREZZACELLO

Ketel One Vodka, Limoncello, Cointreau, Lemon 18

VENTOSA

Codigo Reposado Tequila, Apple Cider, Lemon, Rosemary, Vecchio Amaro del Capo 19

INTO THE FREY

Frey Ranch Bourbon, Vecchia Romagna Brandy, Acqua di Cedro, Benedictine, Angostura Bitter 23

NEGRONIS

NEGRONI TRADIZIONALE

The Botanist Gin, Campari, Carpano Antica 16

SBAGLIATO

Campari, Carpano Antica, Prosecco 16

MEZCAL NEGRONI

Codigo Artesanal Mezcal, Campari, Carpano Antica 17

SOUR NEGRONI

Sipsmith Gin, Aperol, Licor 43, Grapefruit Juice 16

WINES BY THE GLASS

Sparkling

BISOL "JEIO" PROSECCO

Veneto NV 15

FERRARI BRUT

Trento NV 19

GOSSET GRAND RESERVE BRUT

Champagne NV 32

ELVIO TINTERO "SORI GRAMELLA" MOSCATO D'ASTI

Piedmont 2021 15

Rose

TORMARESCA "CALA FURIA" Salento, Puglia 2021 16

White

CA DEI FRATI "I FRATI"

Laguna 2020 15

ANDRIAN "FLOREADO" SAUVIGNON BLANC

Alto Adige 2021 17

FEUDI DI SAN GREGORIO FALANGHINA

Campania 2021 18

DANIELE CONTERNO NASCETTA

Langhe 2020 17

BORG DEL TIGLIO FRIULANO

Friuli 2017 18

ELENA WALCH CHARDONNAY

Alto Adige 2021 17

Red

CAIAFFA NEGROAMARO

Puglia 2020 16

LUIGI EINAUDI "VIGNA TECC" DOLCETTO

Piedmont 2019 19

BORGOGNO FREISA

Piedmont 2018 19

PIETRADOLCE

Etna, Sicily 2020 17

CONTUCCI VINO NOBILE DI MONTEPULCIANO

Tuscany 2017 20

TENUTA SETTE CIELI "YANTRA"

Tuscany 2019 18

FLANAGAN "THE BEAUTY OF THREE"

Sonoma 2017 26

Red / Sommelier Selection

MONTEZEMOLO "MONFALLETTO" BAROLO

Piedmont 2018 30

FUMANELLI AMARONE DELLA VALPOLICELLA

Veneto 2017 52

PODERE LE RIPI "LUPI E SIRENE" BRUNELLO DI MONTALCINO

Tuscany 2012 60

HALF BOTTLES

FERRARI SPARKLING ROSE

Trento NV 55

PASCAL JOLIVET SANCERRE

Loire Valley 2020 69

RUMOR ROSE

Cotes de Provence 2020 52

FELSINA CHIANTI CLASSICO

Tuscany 2019 48

FALEZZE AMARONE DELLA VALPOLICELLA

Veneto 2016 130

ANTINORI "TIGNANELLO"

Tuscany 2018 189

BIALE "BLACK CHICKEN" ZINFANDEL

Napa Valley 2020 79

HONIG CABERNET SAUVIGNON

Napa Valley 2018 78

BOTTLED BEER

PERONI NASTRO AZZURO

Pale Lager 12

MENABREA BIONDA

Blonde Lager 15

MENABREA AMBRATA

Amber Lager 14

BIRRIFICIO DEL DUCATO "TORRENTE"

Indian Pale Ale 21

BALADIN "ISAAC"

Witbier 19

BIRRIFICIO DEL DUCATO "NOUVA MATTINA"

Farmhouse Saison 25

21ST AMENDMENT "BREW FREE, OR DIE HAZY"

Hazy IPA 16

EXTRAOMNES

Triple 26