

## ANTIPASTI / APPETIZERS

### CHEF'S SALUMI & ITALIAN CHEESE

Pickled Vegetables, Conserva

### HEIRLOOM CAPRESE

Buffalo Mozzarella, Basil Pesto

### BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons  
Anchovy Vinaigrette

### CHOPPED SALAD

Salumi, Cucumber, Little Gem  
Red Wine Vinaigrette

### ARUGULA SALAD

Pecans, Pomegranate, Goat Cheese

### CHARRED OCTOPUS

Gigante Beans, Limoncello, Radish

### TUSCAN CARNE CRUDA\*

Lemon, Capers, Shallot

### SAN DANIELLE PROSCIUTTO

Poached Pear, Apple, Baby Kale, Quince  
Vinaigrette

Add Gnocco Fritto

Add Burratta

### FRIED CALAMARI

Pickled Peppers, Guanciale  
Calabrian Aioli

### STEAMED CLAMS

Tomato, Fennel

## CRUDO / RAW BAR

### OYSTERS\*

Daily Selection - 1/2 Dozen

### TUNA TARTARE\*

Crispy Rice, Cucumber, Lemon

### TAYLOR BAY SCALLOPS\*

Agro Dolce, Melone

### ABALONE\*

Rabarbaro, Agrumi

### SEAFOOD PLATTER\*

Chef's Daily Selection of Grilled, Chilled  
& Raw Seafood

Roasted & Grilled

Chilled & Raw\*

## PRIMI / PASTA

### SPAGHETTI POMODORO

Cherry Tomato, Basil

### LUMACHE BOLOGNESE

Beef, Pork & Veal Ragu

### GNOCCHI

Fennel Sausage, Arugula-Basil Pesto

### BEEF CHEEK RAVIOLI

Parmigiano Reggiano, European Butter  
Aceto

### CAPPELLACCI "OREGANATA"

Cauliflower, Spinach, Lemon, Garlic, Caper

### BUTTERNUT SQUASH

### AGNOLOTTI

Parmigiano Brodo, Crispy Sage, Vin Cotto

### RIGATONI ARRABIATA

Cherry Tomato, Basil, Chile

### LOBSTER CAMPANELLE

Tomato, Chile, Green Onion

### BUCATINI ALLA

### AMATRICIANA

Fresno Chile, Tomato, Guanciale

## SECONDI / ENTREES

### CHICKEN CACCIATORE

Tomato, Olives, Capers

### BRAISED SHORT RIB

Horseradish Gnudi, Gremolata

### PAN SEARED HALIBUT

Artichokes, Fennel, Gremolata

### SCALLOPS\* & PORK BELLY

Pickled Mustard Seed, Apricot

### WHOLE FISH

Prepared Tableside

### BRAISED PORK SHANK

Roveja Peas, Crispy Pork Skin

### VEAL PARMESAN

Pomodoro, Mozzarella, Basil

## ALLA GRIGLIA / THE GRILL

### CREEKSTONE FARMS

### FILET MIGNON\*

8oz.

### WHOLE BRANZINO

### WAGYU TOMAHAWK\*

48oz.

40 Days

### HERITAGE FARMS PORK

### T-BONE\*

### CAPE GRIM NY STRIP\*

16oz.

## 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 RIB EYE\*

30oz.

100 Days

### DRY AGED TOMAHAWK\*

42oz.

120 Days

### DRY AGED PORTERHOUSE\*

42oz.

130 Days

### DRY AGED BONE-IN NY STRIP\*

16oz.

100 Days

## CONTORNI / SIDES

### ROASTED BRUSSELS

### SPROUTS

Pancetta, Chile Flake, Lemon

### SEASONAL MUSHROOMS

Garlic, Thyme, Sherry

### DELICATA SQUASH

Agro Dolce, Mint, Pinenuts

### MASCARPONE MASHED

### POTATOES\*

Poached Egg, Guanciale, Pickled  
Peppers

### SPINACH & BABY KALE

Shallot, Garlic, Chile

### ROASTED CAULIFLOWER

Pistachio Vinaigrette, Lemon

\*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.