

ANTIPASTA / 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 21

CHOPPED SALAD
Salumi, Cucumber, Little Gem
Red Wine Vinaigrette 22

FRIED CALAMARI
Pickled Peppers, Guanciale
Calabrian Aioli 27

CHARRED OCTOPUS
Gigante Beans, Limoncello, Radish 28

TUSCAN CARNE CRUDA*
Lemon, Capers, Shallot 26

SAN DANIELLE PROSCIUTTO
Poached Pear, Apple, Baby Kale, Quince
Vinaigrette 28
Add Gnocco Fritto 8
Add Burratta 15

ARUGULA SALAD
Pecans, Pomegranate, Goat Cheese 26

STEAMED CLAMS
Tomato, Fennel 27

CRUDO / RAW BAR

OYSTERS*
Daily Selection - 1/2 Dozen 26

TUNA TARTARE*
Crispy Rice, Cucumber, Lemon 30

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 / PASTA

SPAGHETTI POMODORO
Cherry Tomato, Basil 26

LUMACHE BOLOGNESE
Veal, Beef & Pork Ragu 32

GNOCCHI
Fennel Sausage, Arugula-Basil Pesto 30

RIGATONI ARRABIATA
Cherry Tomato, Basil, Chile 32

LOBSTER CAMPANELLE
Tomato, Chile, Green Onion 65

BUCATINI ALLA AMATRICIANA
Fresno Chile, Tomato, Guanciale 26

BEEF CHEEK RAVIOLI
Parmigiano, European Butter, Aceto 34

CAPPELLACCI "OREGANATA"
Cauliflower, Spinach, Lemon, Garlic, Caper 26

BUTTERNUT SQUASH AGNOLOTTI
Parmigiano Brodo, Crispy Sage, Vin Cotto 31

SECONDI / ENTREES

CHICKEN CACCIATORE
Tomato, Olives, Capers 47

BRAISED SHORT RIB
Horseradish Gnudi, Gremolata 58

PAN SEARED SCALLOPS*
Confit Pork Belly, Apricot 45

ALLA GRIGLIA / THE GRILL

MANZO / BEEF

PIEDMONTESE FILET MIGNON*
8oz. 74

CAPE GRIM NY STRIP*
16oz. 75

CARNE / MEAT

HERITAGE FARMS PORK T-BONE*
48

BRAISED PORK SHANK
Roveja Peas, Crispy Pork Skin 52

PESCE / FISH

WHOLE BRANZINO
65

PAN SEARED HALIBUT
Artichokes, Fennel, Gremolata 45

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. 82
100 Days

DRY AGED TOMAHAWK*
42oz. 180
120 Days

DRY AGED RIBEYE*
30oz. 130
100 Days

CHEF'S FEATURES

WHOLE FISH
Prepared Tableside MP

DRY AGED BISTECCA DI FIORENTINA*
42oz. 155
130 Days

VEAL PARMESAN
Pomodoro, Mozzarella, Basil 75

CONTORNI / SIDES

ROASTED BRUSSEL SPROUTS
Pancetta, Chile Flake, Lemon 17

SEASONAL MUSHROOMS
Garlic, Thyme, Sherry 15

DELICATA SQUASH
Agro Dolce, Mint, Pinenuts 16

SPINACH & BABY KALE
Shallot, Garlic, Chile 15

ROASTED CAULIFLOWER
Pistachio Vinaigrette, Lemon 17

MASCARPONE MASHED POTATOES*
Poached Egg, Guanciale, Pickled Peppers 17

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.