the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.

contorni 11 each

SAUTÉED BROCCOLINI lemon, crispy garlic
GRILLED ASPARAGUS pancetta vinaigrette

ROASTED GLAZED ROOT VEGETABLES local honey
SAUTÉED MIXED STRING BEANS garlic butter, peperoncino

CRISPY FINGERLING POTATOES parmigiano & herbs
SAUTÉED WILD MUSHROOMS parmigiano, trucioleto vinegar

GRILLED 44 OZ. PRIME PORTERHOUSE FOR TWO* dry aged, blistered tomatoes, salsa salmoriglio 197
insalata

Burrata 27
Campari tomatoes, arugula, grilled filone, roasted peppers, basil, balsamic

Insalata Mista 19
Radicchio Castelfranco, candied walnuts, pear, gorgonzola fior d’arancio, champagne vinaigrette

Beet Insalata 19
Heirloom beets, blackberry, mint salsa, hazelnut, goat cheese, herb & citrus crema, crispy lotus root

Insalata Cesare* 20
Marinated white anchovies, parmesan croutons

primi

Royal Osetra Caviar* MP
Traditional condiments, semolina blini

1/2 dz. Oysters* 24
Tangerine mignonette, apples, serrano pepper

Antipasto 33
Chef’s selection of artisanal cheeses & meats

Yellowtail Crudo* 22
Olio di zenzero, pickled red onion

Carpaccio Di Manzo* 25
Wild mushrooms “sott’olio”, capers, arugula, olive, mustard aioli, ricotta salata, potato gaufrettes

Spiced Pork Belly 25
Creamy polenta, quince mostarda, grappa raisins, endive salad, tomato gastrique

Calamari Fritti* 24
Calabrian tomato sauce, crispy herbs, lemon & basil aioli

Octopus* 25
N’duja onions, jalapeño sofrito, yuzu aioli, warm potato, olive relish, concentrated tomato, bright salsa verde, peperoncino oil

Polenta Cremosa 19
Truffled mushroom fricassée

Pancetta Wrapped Maine Diver Scallops 29
Roasted tomato salad, tarragon oyster mushrooms, hazelnut, herb emulsion, calabrian salmoriglio

Tuna Tartare* 29
Avocado, capers, shallots, chives, pear, agromato, saffron crema, basil & chili oil, sesame lavash

Raviole 15
Truffle, sheep’s milk ricotta, truffle butter sage
signature tasting menu

150 per person | 65 additional with wine pairing
we request the entire table participate

OYSTERS*
tangerine mignonette,
citrus ginger oil

PANCETTA WRAPPED MAINE DIVER SCALLOPS
roasted tomato salad, tarragon oyster mushrooms,
hazelnut, herb emulsion,
calabrian salmoriglio

SPAGHETTI
tomato & basil

&
AGNOLOTTI
short rib, brown butter,
horseradish & toasted breadcrumbs

SALMON*
leeks, seasonal vegetables, truffle velutatta

KOBE RIB CAP*
parsnip, shallot “agro dolce”, pomegranate beef jus

NUTELLA BOMBOLONI
nutella & pastry cream filled doughnuts,
nutella ganache, banana gelato

Tasting Menu Only Available Until 9:00 Pm

MARIO DISI general manager
MICHAEL VITANGELI chef de cuisine