

ANTIPASTI CALDI

TORTA VERDURA, 10 oven-baked eggplant, artichoke bottom & potato “pie”, herb custard, bel paese cheese, basil & orange

POINT JUDITH CALAMARI, 14 cornmeal-dusted & fried, Kalamata olives, fra diavolo

SPANISH OCTOPUS, 15 char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

QUAIL SPIEDINO, 14 char-grilled, white potatoes, Gorgonzola cream, figs & onions

CHICKEN & MOZZARELLA SAUSAGE, 13 char-grilled, house-made Neapolitan spiced links, caramelized onions & fennel

BARDICCIO, 10 house Tuscan blood sausage, fagioli “all’uccelletto”, salsa verde

VEAL BRAIN, 9 butter-poached “in cartoccio”, marjoram, Parmesan grissini

VEAL SWEETBREADS, 13 hard-seared, mashed cannellini, fried sweet peppers, oregano, lemon

BEEF BONE MARROW, 15 oven-roasted, grilled “tigelle” muffin, parsley & red onion insalata, Champagne vinegar

CHEF’S TASTE, 6 today’s selection from our whole animal offal

BRUSCHETTE E PIZZE

BRUSCHETTA, 9 house stracchino cheese, crispy sunchokes, onion & tomato jams

WHITE PIZZA, 12 mozzarella & ricotta cheeses, roasted garlic cloves

RED PIZZA, 13 soppressata, house Italian sausage, mozzarella, tomato sauce

PASTE

TORTELLI, 20
hand-rolled ravioli, butternut squash & mozzarella filling, cauliflorini & basil pesto, Montasio cheese & roasted red pepper cream

SPAGHETTI, 26
“all’assassina”, house semolina dough, slow-cooked Long Island duck leg, sunny-side-up egg, hot chile peppers, garlic, tomato

GARGANELLI, 20
“all’Amatriciana” cured pork, red onions, tomato, green onion pesto, grated Pecorino Romano

RAVIOLI, 23
hand-rolled, house wild boar sausage filling, cacio e pepe, porcini mushroom & tomato ragu

MALTAGLIATI, 22
ragu of beef, fried sage leaf, peppered baby spinach

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. Ask your servers about those items that are served raw or undercooked.

★ We fry with refined peanut oil. ★ Gratuity of 18% may be added to parties of eight or greater. ★

ANTIPASTI FREDDI

BURRATA, 17 house-made, Toscana salami, charred tomato vinaigrette, crostini

TODAY’S OYSTER SELECTION served raw on the half shell with accoutrements

SAVAGE BLONDE, 4 EA PRINCE EDWARD ISLAND

BARNSTABLE, 4.5 EA MASSACHUSETTS

HARDWOOD ISLAND, 4.5 EA MAINE

BAY OF FUNDY SALMON, 13 brown sugar & coriander cured & sliced thin, shaved fennel, gnoccho fritto, fresh horseradish, lemon & orange, cracked black pepper

HOUSE CHARCUTERIE, 16 house-made by our butcher, mazzafegati, cacciatore, Calabrese ham, duck liver p te, rabbit galantina, giardiniera, hard-boiled egg, Italian parsley, date & onion puree, tart cherry mostarda & crostini

ZUPPE E INSALATE

MINISTRONE, 8

SPICY CALABRIAN PORK & LENTIL, 10

BEETS, 14 oven-roasted & chilled, whipped goat cheese, candied hazelnuts, strawberry vinaigrette

LITTLE GEMS, 11 house fresh mozzarella, cucumbers, ripe olives, sundried tomatoes, house peperoncini, celery seed, herb vinaigrette

RADICCHIO, 9 Golden Delicious apples, Witch Finger grapes, roasted & chilled parsnips, honey-verjus vinaigrette

SHAVED CELERY, 7 saut ed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette & Italian parsley

PIETANZE

ATLANTIC SCALLOPS, 35
caramelized, golden potatoes, celery root, kale, broccoli florets, Romanesco, mustard, lemon zest, fennel

WILD CAUGHT ATLANTIC HAKE, 33
pan-seared, lightly battered & fried white Gulf shrimp, soft polenta, ceci beans, diced tomato, simple tomato sauce, shrimp stock, basil leaves

CHICKEN SALTIMBOCCA, 27
pan-seared organic breast, Prosciutto di Parma ham & Fontina Fontal cheese stuffing, gnocchetti, shiitake mushrooms, torn sage, smoked tomato & Marsala

BEEF OSSO BUCO, 38
slow-cooked 20-ounce shank, saffron & Parmesan risotto, arugula, capers, pignoli, limoncello vinaigrette, brodo

CHEF’S CUT, MARKET
today’s selection from our whole animal butchery

CONTORNI

BRUSSELS SPROUTS, 9 “alla puttanesca”, oven-roasted, toasted walnuts

CAULIFLOWER, 8 oven-roasted, Trapanese tomato pesto with almonds & brown sugar

CARROTS & ACORN SQUASH, 8 oven-roasted, rosemary, maple, pomegranate

FORMAGGI choice of three, 14

ROBIOLA LA TUR LANGHE | 3-milk | soft, rich, creamy

QUADRELO DI BUFALA LOMBARDIA | buffalo | springy, mild

FLOR DI CAPRA LOMBARDIA | goat | semi-firm, sweet

CASTELROSSO D.O.P. PIEMONTE | cow | semi-firm, buttery

SOTTOCENERE DI TARTUFO VENETO | semi-soft | cow | black truffle laced

GORGONZOLA PICCANTE LOMBARDIA | cow | blue-veined, sharp and sweet