

RAW/CHILLED*

TUNA 22

pickled eggplant caponata, basil, olio verde, spicy pine nuts

SCALLOP 22

grapefruit, chili, radish, crispy shallot, herbs

SEAFOOD SALAD 20

squid, prawn, scallop, mussels, parsley, olives, citronette

CAVIAR CANNOLI 28

parmigiano cannoli, chive whipped mascarpone, royal ossetra caviar

SALUMERIA

PROSCIUTTO DI PARMA 24

melon mostarda, cacio e pepe zeppole

MORTADELLA 20

stracciatella, pistachio, fettunta

PORCHETTA FREDDA 22

parmigiano, arugula, tonnato

SMALL PLATES

LITTLE GEM LETTUCE 16

bottarga, parmigiano, garlic crouton, creamy Italian dressing

SHEEP'S MILK RICOTTA 14

wild honey, fennel pollen, pink peppercorn, filone

ORA CHOPPED SALAD 16

salami, prosciutto-cotto, provolone, iceberg, radicchio, ceci, pepperoncini, sicilian oregano vinaigrette

POLENTA 16

mascarpone, porcini mushroom ragu, crispy prosciutto, soft egg

CLAMS "CASINO" 16

pepperonata, nduja butter, toasted breadcrumbs, lemon

OCTOPUS 20

smoked potatoes, fennel, lemon, celery-leaf pesto

PT. JUDITH CALAMARI 19

crispy tempura, cherry peppers, charred lemon aioli, pomodoro

MEATBALLS 18

spicy pomodoro sauce, whipped ricotta, focaccia

WOOD-FIRED PIZZA

MARGHERITA 17

san marzano tomato, mozzarella, basil, extra virgin olive oil

PICCANTE 19

san marzano tomato, stracciatella, pepperoni, sausage, nduja, fresno chile

SUNDAY MORNING 19

meatballs, broccoli rabe pesto, provolone, hot pepper, crispy garlic

BIANCA 18

ricotta, mozzarella, roasted garlic, parsley, sea salt

FUNGHI 18

roasted wild mushrooms, caramelized onions, thyme, caciocavallo, truffle honey

PASTA

MAFALDE 28

cacio e pepe, parmigiano, pecorino pepato

RAVIOLETTI 31

ricotta, spinach, asparagus, fava bean, wild mushrooms, truffle, parmigiano

MEZE RIGATONI 28

creamy vodka sauce, calabrian chili, basil, parmigiano

BUCATINI 28

pesto trapanese, tomato, mint, sicilian almonds, pecorino siciliano

SQUID INK LUMACHE 32

lobster, coral sauce, lemon, breadcrumbs, tarragon

GARGANELLI 30

short rib-oxtail ragu, bone marrow, caramelized onion, parsley, stracciatella

LARGE PLATES

CAULIFLOWER STEAK 32

braised greens, lentils, golden raisins, smoked romesco sauce

SWORDFISH MILANESE 35

piennolo tomatoes, olives, capers, lemon, basil

WHOLE ROASTED ORATA 36

salmoriglio sauce, pickled onions, chicories

DAY BOAT SCALLOPS 42

roasted baby fennel, blood orange, cured olives, pistachio pesto

ROASTED HALF CHICKEN SCARPARELLO 33

chicken sausage, potatoes, long hots, onion, rosemary

BUTCHER CUTS AND CHOPS

10 oz. PORCINI RUBBED FILET MIGNON 55

black pepper balsamic jam

14 oz. DRY AGED PRIME NY STRIP 65

Chef Tom's signature sauce

16 oz. DRY AGED PRIME RIBEYE 70

bourbon steak sauce

TODAY'S SPECIAL CUTS MP

limited availability

SIDE DISHES

CRISPY POTATOES hot peppers, cooper sharp, parsley 11

ARTICHOKE GRATIN broccoli rabe, parmigiano 12

ROASTED ASPARAGUS pancetta, olive oil 12

SAUTEED SPINACH with crispy garlic 9

WOOD-FIRED MUSHROOMS balsamic, truffle, scamorza 12

CHICKPEA FRIES parmigiano, calabrian chili oil 10