

RAW/CHILLED*

TUNA 22

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

HAMACHI 22

campari, beets, blood orange, fennel, black olive oil, mint

SEAFOOD SALAD 20

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

CAVIAR CANNOLI 28

parmigiano cannoli, chive whipped mascarpone, royal ossetra caviar

SALUMERIA

SHEEP'S MILK RICOTTA 14

wild honey, fennel pollen, pink peppercorn, filone

MORTADELLA 20

stracciatella, pistachio, fettunta

PROSCIUTTO DI PARMA 24

melon mostarda, cacio e pepe zeppole

SMALL PLATES

LITTLE GEM LETTUCE 16

bottarga, parmigiano, garlic crouton, creamy Italian dressing

CASTELFRANCO SALAD 18

persimmon, candied pecans, pomegranate, ricotta salata, spiced maple vinaigrette

ORA CHOPPED SALAD 16

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

RAINBOW CARROTS 16

citrus yogurt, carrot top pesto, hot honey, pine nut gremolata

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 18

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

PICCANTE 22

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

ZUCCA 21

roasted squash, balsamic-onions, sage, goat cheese, toasted almonds

BIANCA 19

ricotta, mozzarella, roasted garlic, parsley, sea salt

FUNGHI 20

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

PASTA

MAFALDE CORTE 28

roasted eggplant, vesuvio tomatoes, basil, ricotta salata

RAVIOLETTI 32

honeynut squash, goat cheese, sage, amaretti, brown butter balsamic

MEZE RIGATONI 28

creamy vodka sauce, calabrian chili, basil, parmigiano

PORCINI LUMACHE 32

wild mushroom ragout, black truffle, pecorino fonduta

SQUID INK LINGUINI 34

shrimp, garlic, white wine, lemon, toasted bread crumbs

GARGANELLI 32

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

LARGE PLATES

CAULIFLOWER STEAK 32

braised greens, smoked cauliflower puree, pumpkin seed pesto

SWORDFISH MILANESE 35

piennolo tomatoes, olives, capers, lemon, basil

WHOLE ROASTED ORATA 36

white bean ragout, tuscan kale, salmoriglio

DAY BOAT MONKFISH 38

parsnips, pear, chanterelle mushrooms, hazelnut pesto

ROASTED HALF CHICKEN SCARPARELLO 33

chicken sausage, potatoes, long hots, onion, rosemary

BRAISED COLORADO LAMB SHANK 58

saffron fregola, pomegranate, pistachio-mint gremolata

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

SAUTEED SPINACH with crispy garlic 9

ROASTED WILD MUSHROOMS balsamic, truffle, scamorza 12

HERBED POLENTA FRIES parmigiano, black garlic aioli 10

CRISPY BRUSSELS SPROUTS pancetta, calabrian chili oil, olive oil 12