

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, truffle 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

GRAPEFRUIT & ESCAROLE SALAD 18

shaved fennel, pecorino pepato, cured olives, pickled onion, mint, citrus-champagne vinaigrette

ORA CHOPPED SALAD 16

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

BURRATA & ROASTED BEET 19

lioni burrata, pistachio, baby arugula, puffed farro, saba drizzle

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

BIANCA 19

ricotta, mozzarella, roasted garlic, parsley, sea salt

FUNGHI 20

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

MONTANA 21

gold potatoes, fontina, sweet onions, rosemary, garlic confit

PICCANTE 22

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

PARMA 24

prosciutto, goat cheese, fig jam, arugula, aged balsamic

PASTA

BUCATINI 30

sicilian pistachio nut pesto, green beans, pecorino, toasted bread crumbs

RAVIOLETTI 32

english peas, lemon zest, parmesan broth, tendrils

MEZE RIGATONI 28

creamy vodka sauce, calabrian chili, basil, parmigiano

PORCINI LUMACHE 32

wild mushroom ragout, black truffle, pecorino fonduta

MAFALDE 34

a seafood ragu of shrimp and calamari, calabrian chile, tomato, seared prawn, toasted breadcrumbs

GARGANELLI 32

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

LARGE PLATES

CAULIFLOWER STEAK 30

vegan, beluga lentils, romesco, salsa verde, marcona almonds

SWORDFISH MILANESE 35

piennolo tomatoes, olives, capers, lemon, basil

BRANZINO ALLA PLANCHA 36

piccata style, swiss chard, spring onion, fried capers

DAY BOAT MONKFISH 38

parsnips, pear, chanterelle mushrooms, hazelnut pesto

ROASTED HALF CHICKEN SCARPARELLO 33

chicken sausage, potatoes, long hots, onion, rosemary

DOUBLE CUT PORK CHOP 54

chairman reserve, fire roasted pepper, calabrian chili, herb potato, onion mostarda

BUTCHER CUTS

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 75

bourbon steak sauce

TODAY'S SPECIAL CUTS MP

limited availability

SIDE DISHES

CRISPY POTATOES 11

hot peppers, cooper sharp, parsley

TUSCAN CREAMED KALE 12

caciocavallo provolone, black truffle oil, parmigiano gratin

SAUTEED SPINACH 9

with crispy garlic

ROASTED WILD MUSHROOMS 12

balsamic, truffle, scamorza

HERBED POLENTA FRIES 10

parmigiano, black garlic aioli

CHARRED BROCCOLINI 12

fire roasted, chili oil, crispy shallots