

RAW/CHILLED*

- TUNA 22**
pickled eggplant caponata, basil, olio verde, spicy pine nuts
- HAMACHI 22**
saffron vinaigrette, fresno chilies, orange, mint, maldon sea salt

- 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
- BURRATA & ROASTED BEET 19**
lioni burrata, pistachio, baby arugula, puffed farro, saba drizzle
- CACIO E PEPE ARANCINI 12**
calabrian chili aioli
- GRAPEFRUIT & ESCAROLE SALAD 18**
shaved fennel, pecorino pepato, cured olives, pickled onion, mint, citrus-champagne vinaigrette
- CLAMS “CASINO” 16**
pepperonata, nduja butter, toasted breadcrumbs, lemon
- PT. JUDITH CALAMARI 19**
crispy tempura, cherry peppers, charred lemon aioli, pomodoro

- ORA CHOPPED SALAD 16**
salami, prosciutto-cotto, provolone, iceberg, radicchio, ceci, pepperoncini, sicilian oregano vinaigrette
- OCTOPUS 26**
guanciale, gigante beans, smoked tomato vinaigrette, rosemary oil
- MEATBALLS 18**
spicy pomodoro sauce, whipped ricotta, focaccia

WOOD-FIRED PIZZA

- MARGHERITA 18**
san marzano tomato, mozzarella, basil, extra virgin olive oil
- FUNGHI 20**
roasted wild mushrooms, caramelized onions, thyme, caciocavallo, truffle honey
- PICCANTE 22**
san marzano tomato, stracciatella, pepperoni, sausage, nduja, fresno chile
- BIANCA 19**
ricotta, mozzarella, roasted garlic, parsley, sea salt
- MONTANA 21**
gold potatoes, fontina, sweet onions, rosemary, garlic confit
- 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
- GARGANELLI 32**
wild mushroom ragout, truffle butter, parmigiano, stracciatella, olive oil
- MAFALDE 34**
a seafood ragu of shrimp and calamari, calabrian chile, tomato, seared prawn, toasted breadcrumbs
- CAVATELLI 30**
italian fennel sausage, broccoli rabe, confit tomatoes, pecorino romano

LARGE PLATES

- CAULIFLOWER STEAK 30**
vegan, beluga lentils, romesco, salsa verde, marcona almonds
- FLOUNDER MILANESE 35**
heirloom tomato bruschetta, arugula, lemon aioli, extra virgin olive oil
- ROASTED GROUPER 38**
warm spring farro salad, favas, asparagus, sugar snap peas, roasted chickpeas, lemon-herb yogurt
- BRANZINO ALLA PLANCHA 36**
piccata style, swiss chard, spring onion, fried capers
- CHICKEN AL MATTONE 33**
crispy skinned, smashed potatoes, escarole, salsa verde, chicken jus
- 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 10**
hot peppers, cooper sharp, parsley
- TUSCAN CREAMED KALE 12**
caciocavallo provolone, black truffle oil, parmigiano gratin
- SAUTEED SPINACH 10**
with crispy garlic
- ROASTED RAINBOW CARROTS 12**
whipped ricotta & sunflower gremolata
- HERBED POLENTA FRIES 10**
parmigiano, black garlic aioli
- CHARRED BROCCOLINI 12**
fire roasted, chili oil, crispy shallots