

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, smoked truffle 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 14**
calabrian chili aioli
- PEI MUSSELS 22**
shallots, garlic, saffron, white wine, cream, pan con tomate

- HARVEST SALAD 18**
farm lettuce, honey crisp apples, dried cherries, glazed nuts, maytag blue cheese, spiced pumpkin 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 18**
salami, prosciutto-cotto, provolone, iceberg, radicchio, ceci, pepperoncini, red onion, oregano vinaigrette
- OCTOPUS 26**
guanciaie, gigante beans, smoked tomato vinaigrette, rosemary oil
- MEATBALLS 18**
spicy pomodoro sauce, whipped ricotta, focaccia

WOOD-FIRED PIZZA

- MARGHERITA 20**
san marzano tomato, mozzarella, basil, extra virgin olive oil
- BIANCA 21**
ricotta, mozzarella, roasted garlic, parsley, sea salt

- FUNGHI 22**
roasted wild mushrooms, caramelized onions, thyme, caciocavallo, truffle honey
- BRUSSELS SPROUTS 22**
guanciaie, fior de latte, calabrian hot honey

- PICCANTE 25**
san marzano tomato, stracciatella, pepperoni, sausage, nduja, fresno chile
- MORTADELLA 24**
straciatella, pistachio nut pesto

PASTA

- BUCATINI 30**
sicilian pistachio nut pesto, green beans, pecorino, toasted bread crumbs
- RAVIOLETTI 32**
comte cheese, sage-brown butter, roasted squash, amoretti crumbs

- MEZE RIGATONI 28**
creamy vodka sauce, calabrian chili, basil, parmigiano
- GARGANELLI 32**
wild mushroom ragout, truffle butter, parmigiano, stracciatella, olive oil

- PAPPARDELLE 35**
egg pasta, short rib ragout, cipollini agro dolce, burrata, parmigiano
- CAMPANELLE 30**
rock shrimp scampi, broccoli rabe, lemon, toasted bread crumbs

LARGE PLATES

- CAULIFLOWER STEAK 30**
vegan, beluga lentils, romesco, salsa verde, marcona almonds
- KING SALMON 48**
chick pea falafel, charred eggplant puree, watercress & radish salad
- 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 58**
black pepper balsamic jam
- 14 oz. DRY AGED PRIME NY STRIP 68**
Chef Tom’s signature sauce
- 16 oz. DRY AGED PRIME RIBEYE 78**
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 BUTTERNUT SQUASH 12**
rosemary, chestnut honey
- HERBED POLENTA FRIES 10**
parmigiano, black garlic aioli
- CHARRED BROCCOLINI 12**
fire roasted, chili oil, crispy shallots