

RAW/CHILLED*

TUNA 22

carpaccio, mignonette, capers, tomato, fennel, smoked olive oil, maldon sea salt

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 17

bottarga, parmigiano, toasted bread crumbs, creamy caesar dressing

BURRATA "CAPONATA" 19

delicata squash, raisins, pumpkin seeds, capers, mint, hot honey

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

FUNGHI 22

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

PICCANTE 25

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

BIANCA 21

ricotta, mozzarella, roasted garlic, parsley, sea salt

BRUSSELS SPROUTS 22

guanciaie, fior de latte, calabrian hot honey

MORTADELLA 24

stracciatella, 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, amoretto 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, oxtail short rib ragout, cipollini agro dolce, burrata, parmigiano

CAMPANELLE 30

rock shrimp scampi, broccoli rabe, lemon, toasted bread crumbs

LARGE PLATES

CAULIFLOWER 30

tri-color roasted, jerusalem artichoke, truffle, oyster mushrooms, red grapes, pomegranate molasses

KING SALMON 48

chick pea falafel, charred eggplant, tahini, beurre monte, watercress

FLORIDA GROUPER 42

lemon artichoke farrotto, soft herbs, oven dried tomatoes

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

RACK OF LAMB 68

double chops, potato gnocchi, rainbow carrots, cabernet jus

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's sharp cheddar, parsley

TUSCAN CREAMED KALE 12

caciocavallo provolone, black truffle oil, parmigiano gratin

PARMESAN BRUSSELS SPROUTS 12

smashed & roasted, extra virgin olive oil, parmigiano reggiano

ROASTED BUTTERNUT SQUASH 12

rosemary, chestnut honey

TUSCAN FRIES 10

thin hand cut, garlic, parmigiano, sea salt

CREAMY POLENTA 14

roasted wild mushrooms, caciocavallo cheese, truffle oil