

## RAW/CHILLED\*

### TUNA 22

tartare, 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 & BEETS 19

spring beets, thyme, candied ginger vinaigrette, crispy shallots

### CACIO E PEPE ARANCINI 14

calabrian chili aioli

### PEI MUSSELS 22

shallots, garlic, saffron, white wine, cream, pan con tomate

### CASTEL FRANCO SALAD 18

sour dough panzanella, citrus, midnight moon goat cheese, pomegranate, herb-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 18

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

### OCTOPUS 26

guancia, 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

### CACIO E PEPE 21

pecorino-ricotta crema, cracked pepper, toasted garlic oil, chives

### CALABRESE 24

soppressata, kale, goat horn peppers, tomato, fiore di latte

### SHORT RIB 26

5 hour braise, caramelized onions, caciocavallo, fiore di latte

## PASTA

### BUCATINI 30

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

### RAVIOLETTI 32

buffalo mozzarella, ricotta, pomodoro fresca, basil, parmigiano reggiano

### 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 farroto, spring peas, asparagus, herbs, smoked tomato vinaigrette

### 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

### POTATO RUSTICO 12

crispy potatoes, asiago cheese, pickled peppers

### TUSCAN CREAMED KALE 12

caciocavallo provolone, black truffle oil, parmigiano gratin

### BROCCOLI RABE "AGLIO E OLIO" 12

garlic, peperoncino, lemon

### ROASTED RAINBOW CARROTS 12

whipped ricotta, toasted hazelnuts, honey, thyme

### TUSCAN FRIES 10

thin hand cut, garlic, parmigiano, sea salt

### CREAMY POLENTA 14

roasted wild mushrooms, caciocavallo cheese, truffle oil