

RAW/CHILLED*

TUNA CRUDO 22
compressed cucumber, fresno chili, citrus olive oil, white soy, sesame

SCALLOP AGUACHILE 22
serrano, sunburst tomato, avocado, basil, 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 24
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
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

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

AGNOLOTTI 34
roasted garlic, ricotta, crispy speck, sweet corn-parmigiano

PAPPARDELLE 36
egg pasta, oxtail short rib ragout, cipollini agro dolce, burrata, parmigiano

CAMPANELLE 32
rock shrimp scampi, broccoli rabe, lemon, toasted bread crumbs

LARGE PLATES

CHARRED CABBAGE 30
caraflex, olive oil smashed chickpeas, fried shallots, chermoula, feta

SWORDFISH MILANESE 40
snap pea salad, pickled onions, arugula, pistachio-sesame crunch, citrus aioli

FLORIDA GROUPER 42
lemon-artichoke farro, spring peas, asparagus, herbs, smoked tomato vinaigrette

RED SNAPPER ALLA PLANCHA 48
caramelized fennel, beluga lentils, cavolo nero, charred meyer lemon vinaigrette

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