

RAW/CHILLED*		SALUMERIA	
TUNA CRUDO 22 compressed cucumber, fresno chili, citrus olive oil, white soy, sesame	SEAFOOD SALAD 20 squid, prawn, scallop, mussels, parsley, olives, citronette	SHEEP’S MILK RICOTTA 14 wild honey, fennel pollen, pink peppercorn, filone	
SCALLOP AGUACHILE 22 serrano, sunburst tomato, avocado, basil, sea salt	CAVIAR CANNOLI 28 parmigiano cannoli, smoked truffle mascarpone, royal ossetra caviar	MORTADELLA 20 stracciatella, pistachio, fettunta	
		SALUMI & CHEESE BOARD 28 shareable selection of italian cured meats, imported cheeses, seasonal mostarda, caponata, toasted crostini	

SMALL PLATES

LITTLE GEM LETTUCE 17 bottarga, parmigiano, toasted bread crumbs, creamy caesar dressing	CASTEL FRANCO SALAD 18 sour dough panzanella, citrus, midnight moon goat cheese, pomegrante, herb-champagne vinaigrette	ORA CHOPPED SALAD 18 salami, prosciutto-cotto, provolone, iceberg, radicchio, ceci, pepperoncini, red onion, oregano vinaigrette
WATERMELON “GREEK SALAD” 19 marinated feta, olive relish, pickled onions, fresh mint & basil	CLAMS “CASINO” 16 pepperonata, nduja butter, toasted breadcrumbs, lemon	OCTOPUS 26 guanciale, gigante beans, smoked tomato vinaigrette, rosemary oil
BASIL PESTO ARANCINI 14 tomato conserva	PT. JUDITH CALAMARI 19 crispy tempura, cherry peppers, charred lemon aioli, pomodoro	MEATBALLS 18 spicy pomodoro sauce, whipped ricotta, focaccia
PEI MUSSELS 24 shallots, garlic, saffron, white wine, cream, pan con tomate		

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	JERSEY TOMATO PIE 22 pomodoro rustico, garlic slivers, extra virgin olive oil, pecorino romano	SHORT RIB 26 5 hour braise, caramelized onions, cacciocavallo, fiore di latte

PASTA

BUCATINI 30 sicilian pistachio nut pesto, green beans, pecorino, toasted bread crumbs	MEZE RIGATONI 28 creamy vodka sauce, calabrian chili, basil, parmigiano	PAPPARDELLE 36 egg pasta, oxtail short rib ragout, cipollini agro dolce, burrata, parmigiano
RAVIOLETTI 32 buffalo mozzarella, ricotta, pomodoro fresca, basil, parmigiano reggiano	AGNOLOTTI 34 roasted garlic, ricotta, crispy speck, sweet corn-parmigiano	CHITARRA 32 little necks, confit tomatoes, white wine, garlic, extra virgin olive oil

LARGE PLATES

CHARRED CABBAGE 30 caraflex, olive oil smashed chickpeas, fried shallots, chermoula, feta	CHICKEN AL MATTONE 33 crispy skinned, smashed potatoes, escarole, salsa verde, chicken jus
SWORDFISH MILANESE 40 snap pea salad, pickled onions, arugula, pistachio-sesame crunch, citrus aioli	DOUBLE CUT PORK CHOP 54 chairman reserve, fire roasted pepper, calabrian chili, herb potato, onion mostarda
DAYBOAT SEA SCALLOPS 44 cauliflower puree, roasted corn relish, citrus brown butter	RACK OF LAMB 68 double chops, potato gnocchi, rainbow carrots, cabernet jus
RED SNAPPER ALLA PLANCHA 48 caramelized fennel, beluga lentils, cavolo nero, charred meyer lemon vinaigrette	

BUTCHER CUTS	SIDE DISHES
10 oz. PORCINI RUBBED FILET MIGNON 58 black pepper balsamic jam	POTATO RUSTICO 12 crispy potatoes, asiago cheese, pickled peppers
14 oz. PRIME NY STRIP 68 Chef Tom’s signature sauce	WOOD FIRED CAULIFLOWER 12 roasted pepper sugo, pine nuts, castelvetrano olive salsa
18 oz. PRIME DELMONICO 78 bourbon steak sauce	BROCCOLI RABE “AGLIO E OLIO” 12 garlic, peperoncino, lemon
TODAY’S SPECIAL CUTS MP limited availability	ROASTED RAINBOW CARROTS 12 whipped ricotta, toasted hazelnuts, honey, thyme
	TUSCAN FRIES 10 thin hand cut, garlic, parmigiano, sea salt
	CHARRED ROMANO BEANS 12 lemon-anchovy pangratatto, sea salt