
THE LOUNGE - SMALL BITES

TUNA CRUDO 22

compressed cucumber, fresno chili, citrus olive oil, white soy, sesame

SHEEP'S MILK RICOTTA 14

wild honey, fennel pollen, pink peppercorn, filone

SALUMI & CHEESE BOARD 28

shareable selection of italian cured meats, imported cheeses, seasonal mostarda, caponata, toasted crostini

PT. JUDITH CALAMARI 19

crispy tempura, cherry peppers, charred lemon aioli, pomodoro

BASIL PESTO ARANCINI 14

tomato conserva

CAVIAR CANNOLI 28

parmigiano cannoli, smoked truffle mascarpone, royal ossetra caviar

MORTADELLA 20

stracciatella, pistachio, fettunta

MEATBALLS 18

spicy pomodoro sauce, whipped ricotta, focaccia

TUSCAN FRIES 10

thin hand cut, garlic, parmigiano, sea salt

WOOD-FIRED PIZZA

MARGHERITA 20

san marzano tomato, mozzarella, basil, extra virgin olive oil

CACIO E PEPE 21

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

PICCANTE 25

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

SHORT RIB 26

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

JERSEY TOMATO PIE 22

pomodoro rustico, garlic slivers, extra virgin olive oil, pecorino romano

FUNGHI 22

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

* Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness.

ORA

Summer 2026

Please note: guests will be charged a 3% service fee to cover the rising costs of credit card acceptance. Guests paying with cash or debit card will not be charged.

20% gratuity will be added to groups of 6 or more.