

ANTIPASTI

POLPETTE {15.5}

housemade meatballs and sugo

MUSHROOM ARANCINI {14.5}

salsa rossa

BURRATA & HEIRLOOM TOMATO {16.5}

basil olive oil, black pepper

GRILLED OCTOPUS {19.5}

fava & gigante beans

CHAR-GRILLED PRAWNS {18.5}

aleppo, fresh lemon

CASTELVETRANO OLIVES {7.5}

house-cured specialty

CRAB CAKES {15.5}

peekytoe & blue crab, calabrian pepper aioli

HOUSEMADE RICOTTA {12.5}

extra virgin olive oil, grilled peasant bread

FUNGHI & TALEGGIO {15.5}

roasted mushrooms, taleggio, peperoncino

INSALATE

TUSCAN KALE SALAD {15.5}

purple cabbage, agrodolce currants, walnuts, grana, fresh lemon, olive oil

ARUGULA SALAD {14.5}

avocado, oranges, gorgonzola, pistachios, prosecco vinaigrette

GEM LETTUCES {13.5}

radishes, ricotta salata, herb vinaigrette

BRICK OVEN PIZZA

ARUGULA & SPECK {SMOKED PROSCIUTTO} {18.5}

san marzano tomatoes, fresh mozzarella, grana padano

QUATTRO FORMAGGI {18.5}

mozzarella, grana, fontina, gorgonzola, caramelized onions

HEN-OF-THE-WOODS MUSHROOM {18.5}

talleggio cheese, red pepper flakes, arugula

SMOKED COPPA SALUME {19.5}

ricotta, peperonata, olives, oregano

BURRATA & NDUJA {SPREADABLE SPICED SALUMI} {19.5}

san marzano tomatoes, roasted onions, garlic, basil

TARTUFATA {19.5}

black truffle paté, fontina, mozzarella, fresnos, brown beech mushrooms

PASTA

BUCATINI {ALL'AMATRICIANA} {21.5}

san marzano tomatoes, guanciale, pepper flakes, grana padano

PAPPARDELLE {24.5}

spiced, braised leg of lamb, tomato, parmigiano

SPAGHETTI {AGLIO E OLIO} {19.5}

garlic, olive oil, chiles, scallions, breadcrumbs

CASARECCE BOLOGNESE {22.5}

veal bolognese, grana padano

RIGATONI {AI FUNGHI} {19.5}

porcini & crimini ragu, ricotta salata

SQUID INK LINGUINE {23.5}

blue crab, calabrian peppers, lemon zest

FETTUCCINE {ALLA GRAPPA CARBONARA} {21.5}

speck, green peas, parmigiano

CRESTE DI GALLO {CON SALSICCIA} {23.5}

'brooklyn cured' italian sausage, rapini pesto, pangrattato

Gluten-free penne available with all of the above



PIATTI

ROASTED FARM CHICKEN {23.5}

green & yellow beans, vegetable ragu

GRILLED SALMON {28.5}

spinach, gigante beans, lemon-olive oil broth

SEARED SEA SCALLOPS {29.5}

asparagus, pancetta vinaigrette

LONG ISLAND DUCK {32.5}

braised red cabbage, marcona almonds, sage & balsamic

STRIP STEAK TAGLIATA {33.5}

arugula, homemade fries, natural jus

CONTORNI

SAUTEED SPINACH {7.5}

garlic oil

BROCCOLI RABE {8.5}

red pepper flakes, garlic

HOMEMADE FRIES {7.5}

parmigiano, oregano

