

## ANTIPASTI / APPETIZERS

**CHEF'S SALUMI & ITALIAN CHEESE**  
Pickled Vegetables, Conserva 38

**HEIRLOOM CAPRESE**  
Buffalo Mozzarella, Basil Pesto 25

**BREZZA "CAESAR"**  
Parmigiano Reggiano, Garlic Croutons  
Anchovy Vinaigrette 19

**CHOPPED SALAD**  
Salumi, Cucumber, Little Gem  
Red Wine Vinaigrette 21

**FRIED CALAMARI**  
Pickled Peppers, Guanciale  
Calabrian Aioli 27

**CHARRED OCTOPUS**  
Gigante Beans, Limoncello, Radish 26

**TUSCAN CARNE CRUDA\***  
Lemon, Capers, Shallot 26

**SAN DANIELE PROSCIUTTO**  
Baby Kale, Gnocco Fritto, Pears, Apples,  
Limoncello Vinaigrette 24  
Add Burratta 15

**STEAMED CLAMS**  
Peas, Tomato, Fennel 27

## CRUDO / RAW BAR

**OYSTERS**  
Daily Selection - 1/2 Dozen 24

**TONNO CARPACCIO\***  
Persian Cucumbers, Watermelon,  
Chile 29

**TAYLOR BAY SCALLOPS\***  
Agro Dolce, Melone 24

**ABALONE\***  
Rabarbaro, Agrumi 23

**SEAFOOD PLATTER\***  
Chef's Daily Selection of Grilled, Chilled  
& Raw Seafood 145

Roasted & Grilled 75  
Chilled & Raw\* 75

## PRIMI / PASTAS

**BUCATINI ALLA AMATRICIANA**  
Fresno Chile, Tomato, Guanciale 26

**HERB PAPPARDELLE**  
Lamb Ragù, Rosemary, Pecorino 32

**SPAGHETTI POMODORO**  
Cherry Tomato, Basil 24

**GNOCCHI**  
Fennel Sausage, Arugula-Basil  
Pesto 27

**LOBSTER CAMPANELLE**  
Tomato, Chile, Green Onion 65

**RIGATONI ARRABIATA**  
Cherry Tomato, Basil, Chile 32

**LUMACHE BOLOGNESE**  
Veal, Beef, & Pork Ragù 28

**CAPPELLACCI "OREGANATA"**  
Cauliflower, Spinach, Lemon, Garlic, Caper 25

**BEEF CHEEK RAVIOLI**  
Parmesan, European Butter, Aceto 30

## SECONDI / ENTREES

**POLLO ARISTA**  
Bobo Farms Chicken, Turnip, Kale 47

**VEAL MARSALA**  
Mushrooms, Rosemary, Garlic 65

**BRAISED SHORTRIB**  
Horseradish Gnudi, Gremolata 58

## ALLA GRIGLIA / THE GRILL

### MANZO / BEEF

**PIEDMONTESE FILET MIGNON\*** 8oz 72

**CAPE GRIM NY STRIP\*** 16oz 75

### CARNE / MEAT

**STRAUSS FARMS VEAL CHOP\***  
Dried Porcini Rub 75

**HERITAGE FARMS PORK T-BONE\*** 48

### PESCE / FISH

**WHOLE BRANZINO** 65

**PAN SEARED ORATA** 47

**WHOLE FISH** MP  
Prepared Tableside

## DRY AGED STEAKS - RESERVED CUTS

This Artisanal method of aging beef is truly an extraordinary art as less than 1% of all beef is dry aged. During the dry aging process we control the temperature, airflow & humidity to develop our unique truffle, nutty, oaky & gorgonzola characteristics.

**DRY AGED BONE-IN NY STRIP\*** 16oz 78

100 DAYS

**DRY AGED BISTECCA DI FIORENTINA\*** 42oz 165

170 DAYS

**DRY AGED TOMAHAWK\*** 42oz 165

120 DAYS

## CONTORNI / SIDES

**FRIED ARTICHOKEs**  
Citrus, Mint Yoghurt 17

**SEASONAL MUSHROOMS**  
Garlic, Thyme, Sherry 14

**GRILLED ASPARAGUS**  
Trapanese Pesto 17

**SAUTEED SQUASH** 16  
Calabrian Chile, Mint, Garlic

**MASCARPONE MASHED POTATOES\***  
Poached Egg, Guanciale, Pickled Peppers 16

**SPINACH & BABY KALE**  
Garlic, Chile, Lemon 14

## SALSA / SAUCES

**BASIL PESTO** 8

**GORGONZOLA MASCARPONE** 8

**AQUA PAZZA** 8

**RED WINE, PEPPERCORN RISTRETTO** 8

**SALSA VERDE** 8

**LEMON CAPER BUTTER** 8

## SUPPLEMENTS

**1/2 MAINE LOBSTER** 65

**NDUJA BAY SCALLOPS** 35

**FRESH SHRIMP** 25

\*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.\*  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.  
20% Gratuity will be added to all parties of 6 or more.

## BEVERAGES / BEVANDE

### SPECIALTY COCKTAILS

#### SPRITZZA

Bisol Prosecco, Italicus, Grapefruit, Fever Tree Grapefruit Soda 16

#### BREZZACELLO

Ketel One Vodka, Limoncello, Cointreau, Lemon 18

#### VENTOSA

Codigo Reposado Tequila, Apple Cider, Lemon, Rosemary, Vecchio Amaro del Capo 19

#### INTO THE FREY

Frey Ranch Bourbon, Vecchia Romagna Brandy, Acqua di Cedro, Benedictine, Angostura Bitter 23

### NEGRONIS

#### NEGRONI TRADIZIONALE

The Botanist Gin, Campari, Carpano Antica 16

#### SBAGLIATO

Campari, Carpano Antica, Prosecco 16

#### MEZCAL NEGRONI

Codigo Artesanal Mezcal, Campari, Carpano Antica 17

#### SOUR NEGRONI

Sipsmith Gin, Aperol, Licor 43, Grapefruit Juice 16

### WINES BY THE GLASS

#### Sparkling

#### BISOL "JEIO" PROSECCO

Veneto NV 15

#### FERRARI BRUT

Trento NV 19

#### GOSSET GRAND RESERVE BRUT

Champagne NV 32

#### ELVIO TINTERO "SORI GRAMELLA" MOSCATO D'ASTI

Piedmont 2021 15

#### Rose

#### TORMARESCA "CALA FURIA" Salento, Puglia 2021 16

#### White

#### CA DEI FRATI "I FRATI"

Laguna 2020 15

#### ANDRIAN "FLOREADO" SAUVIGNON BLANC

Alto Adige 2021 17

#### FEUDI DI SAN GREGORIO FALANGHINA

Campania 2021 18

#### DANIELE CONTERNO NASCETTA

Langhe 2020 17

#### BORGO DEL TIGLIO FRIULANO

Friuli 2017 18

#### ELENA WALCH CHARDONNAY

Alto Adige 2021 17

#### Red

#### CAIAFFA NEGROAMARO

Puglia 2020 16

#### LUIGI EINAUDI "VIGNA TECC" DOLCETTO

Piedmont 2019 19

#### BORGOGNO FREISA

Piedmont 2018 19

#### PIETRADOLCE

Etna, Sicily 2020 17

#### CONTUCCI VINO NOBILE DI MONTEPULCIANO

Tuscany 2017 20

#### TENUTA SETTE CIELI "YANTRA"

Tuscany 2019 18

#### FLANAGAN "THE BEAUTY OF THREE"

Sonoma 2017 26

#### Red / Sommelier Selection

#### MONTEZEMOLO "MONFALLETTO" BAROLO

Piedmont 2018 30

#### FUMANELLI AMARONE DELLA VALPOLICELLA

Veneto 2017 52

#### PODERE LE RIPI "LUPI E SIRENE" BRUNELLO DI MONTALCINO

Tuscany 2012 60

### HALF BOTTLES

#### FERRARI SPARKLING ROSE

Trento NV 55

#### PASCAL JOLIVET SANCERRE

Loire Valley 2020 69

#### RUMOR ROSE

Cotes de Provence 2020 52

#### FELSINA CHIANTI CLASSICO

Tuscany 2019 48

#### FALEZZE AMARONE DELLA VALPOLICELLA

Veneto 2016 130

#### ANTINORI "TIGNANELLO"

Tuscany 2018 189

#### BIALE "BLACK CHICKEN" ZINFANDEL

Napa Valley 2020 79

#### HONIG CABERNET SAUVIGNON

Napa Valley 2018 78

### BOTTLED BEER

#### PERONI NASTRO AZZURO

Pale Lager 12

#### MENABREA BIONDA

Blonde Lager 15

#### MENABREA AMBRATA

Amber Lager 14

#### BIRRIFICIO DEL DUCATO "TORRENTE"

Indian Pale Ale 21

#### BALADIN "ISAAC"

Witbier 19

#### BIRRIFICIO DEL DUCATO "NOUVA MATTINA"

Farmhouse Saison 25

#### 21ST AMENDMENT "BREW FREE, OR DIE HAZY"

Hazy IPA 16

#### EXTRAOMNES

Triple 26