

handmade breads :

- garlic cooked over coals 7
- elephant ear walking 11
- ciccio 12
- patrick's naan w/ prosciutto 18
- naan 7
- roti w/ or w/o curried chicken 9/14

pizza :

- classic tomato, fior di latte & basil 18
- artichoke & prosciutto 20
- white pizza of truffle cheese, oyster mushrooms .. truffle honey 24
- lamb 19
- white clam & bacon 19
- sausage w/peppadews, stracciatella & fennel pollen 19
- lobster 28

spaghetti :

- spaghetti aglio e olio 13
- spaghetti pomodoro 13
- spaghetti cacio e pepe 13
- spaghetti carbonara 18
- spaghetti bolognese 17
- spaghetti vongole 18
- spaghetti w/cracklings & hot pepper 15
- spaghetti nero w/lobster, sea urchin butter & roasted kumato tomatoes 21

starters :

- o soup : snapper & rock shrimp bourride .. lemon aioli 16
- o lobster taramasalata .. crisp porcini dusted pita chips 17
- o sicilian veal & fennel meatballs w/currants, hot white polenta, zested blood orange 16
- o calamari fritto w/shishito peppers .. pepperoncini & spicy lemon aioli 18

- o grilled octopus , saffron broken aioli .. cazuela of baked spanish fideos 19
- o tandoori fired large sea scallops on whipped white eggplant 24
- o caesar salad 14
- o arugula salad 13
- o grilled trevisano, little gem .. schaller & weber bacon on plancha .. whipped maple ricotta 16

mozzarella bar :

- w/ vine ripe heirloom tomatoes & basil 14
- w/prosciutto, puffed warm pita, chestnuts & truffle honey 25
- w/ beef carpaccio, smoked sea salt & crisped yuca sticks 24
- w/ king crab, cocktail avocado & green mustard oil 25
- burrata w/ hot garlic naan, olive tapenade .. smoked tomato butter 20
- mozzarella tasting menu : burrata, bufala, housemade & quark 27

Piatto!

P L A T E S

- o cod, den miso, simple potato gnocchi & seaweed pesto 34
- o crisp skin salmon, celeriac/almond puree .. tarragon brown butter 33
- o brick chicken .. green tabasco, coriander butter & fresh corn grits 29
- o scampo duck w/ tangerine soufflé & caramelized endive 33
- o heritage farm's pork chop, hot apple fritter, calvados & sweet potato gnocchi 34
- o veal scallopini marsala .. squared spaghetti alla gricia, toasted brown butter hazelnuts 28
- o grilled lobster w/ bits of nduja sausage .. meyer lemon risotto 44

steak :

- tagliata of prime sirloin 7 oz. 28 14 oz. 48
- tagliata of wagyu sirloin 4 oz. mkt 8 oz. mkt

specials :

- friday night o suckling pig al forno 38
- saturday night o queen cut prime rib .. truffled parmesan soufflé , limited orders 48
- sunday supper o salad to begin o chicken parmigiana & stuffed giant shells o finish w/homemade neapolitan spumoni & claret sauce 38

handmade pasta e risotti :

- pear, pecorino ravioli .. pear mostarda, moliterno & toasted pinenuts 19
- porcini pappardelle w/braised & roasted rabbit, yellow raisins steeped in limoncello (w/or w/o foie gras croute) 21/26
- gnocchi : beet, broccoli tops & baby clams 20
- deviled crab risotto 25

sides :

- jumbo asparagus grilled .. lemon mousseline 9
- polenta sticks & romesco 9
- green beans tempura w/2 dipping sauces 9
- french fries .. spritz of vinegar & duck fat .. garlic aioli 9

