

## 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, king 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 19
- spaghetti w/cracklings & hot pepper 17
- spaghetti nero w/lobster, sea urchin butter & roasted kumato tomatoes 21

## starters :

- o soup : snapper & rock shrimp bourride .. lemon aioli 16
- o lobster taramasalata .. porcini dusted pita chips 17
- o sicilian veal & fennel meatballs, hot white polenta, zested blood orange 16
- o calamari fritto w/shishito peppers .. pepperoncini & spicy lemon aioli 19
- o grilled octopus , saffron broken aioli .. cazuela of baked spanish fideos 24
- o tandoori fired large sea scallops on whipped white eggplant 24
- o caesar salad 14      o arugula salad 14
- o grilled trevisano, little gem .. schaller & weber bacon on plancha .. whipped maple ricotta 16

## mozzarella bar :

- w/ vine ripe heirloom tomatoes & basil 15      w/prosciutto, puffed warm pita, chestnuts & truffle honey 25      \* w/ beef carpaccio, smoked sea salt & crisped yuca sticks 25
- w/ king crab, cocktail avocado & green mustard oil 26      burrata w/ hot garlic naan, olive tapenade .. smoked tomato butter 20      mozzarella tasting menu : burrata, bufala, housemade & quark 28

*Piatto!*

## P L A T E S

- o \* cod, den miso, simple potato gnocchi & seaweed pesto 36
- o \* crisp skin salmon, celeriac/almond puree .. tarragon brown butter 34
- o brick chicken, green tabasco .. coriander butter 29
- o \* scampo duck w/ tangerine soufflé & caramelized endive 38
- o \* heritage farm's pork chop, hot apple fritter, calvados & sweet potato gnocchi 39
- o veal scallopini marsala .. squared spaghetti alla gricia, toasted brown butter hazelnuts 28
- o grilled lobster w/ bits of nduja sausage .. meyer lemon risotto **mkt**

## 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, 48 limited orders
- 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) 21/28
- 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

\* Denotes these items are cooked to order or may be served undercooked.  
Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of foodborne illness.

please inform your server of any food allergies before placing your order

