

Starters

BEETS & BURRATA \$18

Roasted Yellow and Red Beets, Clementine, Frisée, Toasted Pine Nuts, Pomegranate Seeds, Burrata

CHILLED EGGPLANT PARMIGIANA \$18

Layered Eggplant, Tomato Sauce, Mozzarella, Basil Pesto

WATERMELON & FETA AGRODOLCE \$18

Red Wine Vinegar, Marinated Watermelon, Feta Cheese, Cucumbers, Castelvetrano Olives, Cherry Tomatoes, Mint

CRISPY CALAMARI \$21

Buttermilk Marinade, Arrabiata Sauce, Lemon

HOUSE-BAKED FOCACCIA \$12

Olive Oil Focaccia, Ricotta, Saffron Apricots

BRUSCHETTA \$17

Seasoned Ricotta, Marinated Tomatoes & Onions, Shaved Parmigiano Reggiano

MEATBALLS & RICOTTA \$17

Beef & Veal Meatballs, Herbed Ricotta, Homemade Tomato Sauce, Parmigiano Reggiano

TUNA CARPACCIO \$24

Yellowfin Tuna, Citrus Dressing, Celery, Baby Carrots, Fennel, Crispy Capers

CARPACCIO OF BEEF \$23

Chilled, Thinly Sliced Filet of Beef, Mustard Vinaigrette, Capers, Arugula, Shaved Parmigiano Reggiano

Salad

INSALATA MISTA \$14

Mixed Greens, Tomato, Red Wine Vinaigrette

CLASSIC CAESAR \$16

Romaine, Garlic Croutons, Creamy Caesar Dressing

BIG ITALIAN SALAD \$18

Pepperoncini, Artichoke, Olives, Chickpeas, Parmesan

Shareable Sides

CAULIFLOWER \$13

Roasted with Parmesan

CHARRED BROCCOLINI \$13

Garlic & Chili Oil

WILTED SPINACH \$13

Garlic, Crispy Onions

Plates

AGNOLOTTI \$31

Ricotta and Spinach Filled, Brown Butter, Thyme, Parmesan Crisp

PASTA AL PESTO \$24/\$32

Homemade Pesto Sauce, Half or Full Portion

LOBSTER RISOTTO \$44

Arborio Rice, Fresh Maine Lobster, White Vermouth, Burrata, Lime Zest, Tarragon

CACIO E PEPE \$25/\$34

Bigoli Pasta, Pecorino Romano, Black Pepper, Lemon, Half or Full Portion

BUCATINI ALLE VONGOLE \$32

Little Neck Clams, Calabrian 'Nduja, Sardinian Bottarga, Garlic, Parsley

ROASTED COD \$41

Cabbage-Wrapped Cod, Asparagus, Prosecco & Lemon Reduction

TAGLIATELLE WITH LAMB RAGU \$36

White Lamb Ragù, Pecorino Cheese, Mirepoix Vegetables

ROASTED FILET OF SOLE \$44

Oven-Roasted Filet of Sole, Zucchini, Marinated Cherry Tomatoes, Lemon Butter & Caper Sauce

BRANZINO \$36

Pan-Seared with Olives, Tomatoes, Capers, Shallots & Parsley

CHICKEN PARMIGIANA \$34

Vodka Sauce, Crispy Prosciutto, Mozzarella, Parmigiano Reggiano

CHICKEN PAILLARD \$31

Chicken Breast Pounded Thin & Grilled, Topped With Insalata Mista, Marinated Tomatoes & Onions

PAN-SEARED DUCK BREAST \$38

Long Island Duck, Turnips, Cipollini Onions, Red Beet Sauce

Cin Cin!

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness,
Especially if You Have Certain Medical Conditions
*Please Notify Your Server of Any Food Allergies or Intolerance
*20% Gratuity is Added to All Guest Checks for Your Convenience