



• **INSALATA DELLA CASA**

Field greens, shaved radish,
Heirloom tomatoes, balsamic vinaigrette / 7.5

MINISTRA DEL GIORNO

Soup of the day / 6.5

• **CALAMARI ALLA GRIGLIA**

Grilled calamari on a bed of herb chic-pea purée,
grilled eggplant, dried cherry Caponata,
fresh herbs / 15

• **CAROTE ARROSTITI**

Balsamic roasted Heirloom Rainbow Carrots,
chili Tomini cheese, carrot and tomato relish,
aged balsamic / 12

Antipasti

• **MOZZARELLA DI BUFALA E POMODORI**

Imported Buffalo Mozzarella, Heirloom tomatoes,
basil, red onion, balsamic glaze / 15

• **ANTIPASTO ALLA VIVERE**

Chefs choice of cured meats,
cheeses and vegetables/ 18

• **FORMAGGI ASSORTITI**

Chefs selection of assorted cheeses / 13

GNOCCHI CON ASTICE E SPINACI

Homemade petite potato dumplings, lobster,
truffle paste, spinach, white wine shallot sauce / 16

Pranzo

PANINO DI BISTECCA

Grilled Skirt steak, Cipollini onions, arugula, marinated tomatoes, Scamorza cheese,
roasted garlic aioli, toasted Italian bread / 21

INSALATA DI CESARE

Crispy green Hearts of Romaine,
shaved Parmesan-Reggiano cheese,
toasted brioche croutons,
House Caesar dressing / 9

• **INSALATA DI BARBABIETOLA**

Balsamic roasted beets,
butternut squash, arugula,
micro kale, Feta cheese,
toasted pine nuts / 14

• **INSALATA DI PUTTANESCA**

Gotham greens Butter lettuce,
pickled Cipollini onions,
balsamic cherry tomatoes,
olive and capers tapenade,
Danish Bleu cheese,
roasted garlic dressing / 14

ADD PROTEIN Grilled Chicken Breast/10 Grilled North Atlantic Salmon/13 Seared Black Tiger Prawns/13 Skirt Steak/14

Pasta "Specializing in Hand Crafted Pasta"

TORTELLI DI ZUCCA

Hand crafted moon shaped pasta filled with butternut squash, Parmesan Reggiano,
butter sauce, crumbled Amaretti cookie, toasted almonds 19/25

AGNOLOTTINI DI FAGIANO

"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 20/26

TAGLIORINI ZAFFERANO ALLA CALABRESE

Hand crafted saffron pasta, sautéed with garlic and olive oil, spicy Calabrian peppers, calamari,
baby Gulf shrimp, Diver Sea scallop 21/27

* **RAVIOLI DI FORMAGGIO CON POMODORO E TUORLO D' UOVO**

Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan-Reggiano,
garlic cream sauce, nduja, charred cherry tomatoes, garlic chips, salt and sugar cured egg yolk 20/26

PENNE ALLA BOLOGNESE

Classic tube shaped pasta, traditional Bolognese meat sauce of veal, pork and beef 14/20

* **RIGATONI CON RAGU DI AGNELLO E POMODORI**

Hand crafted Rigatoni, dry aged lamb ragù, San Marzano tomatoes, rosemary cream,
Calabrian chilies 23/29

* • **RISOTTO CON GRANCHIO E FORMAGGIO DI TARTUFO**

Slow cooked Carnioli rice, citrus butter, Jumbo Lump Crab, Truffle cheese, roasted fennel purée,
cacio e pepe tuile 22/28

(Gluten free pasta available upon request)

Secondi

* **IPPOGLOSSO CON MOUSSE DI PATATE E INSALATA DI MACHE E SALVIA**

Sautéed Alaskan Halibut, potato mousse, sherry buerre blanc, Mache and fried sage salad,
Black Tobiko Roe / 35

* • **CAPESANTE CON PASTINACA E PORRI ARROSTITI**

Pan seared Diver Sea Scallops, roasted parsnips, leeks, kale pesto, champagne sabayon,
blood orange reduction / 33

* • **AGNELLO CON POLENTA DI PISTACCIO**

Pan seared Lamb loin, pistachio polenta, salsa verde, brûléed shallot red wine marmalade / 34

• **POLLO ALLA SALTIMBOCCA**

Pan seared rolled Amish chicken breast, filled with sage, wrapped in San Danielle Prosciutto,
butter, tomato sauce, turnip purée / 26

* "Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk for food borne illness"

• **Indicates Gluten Free**