**Antipasti**

- **INSALATA DELLA CASA**
  Field greens, shaved radish, heirloom tomatoes, balsamic vinaigrette / 7.5

- **MINESTRA 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 ARROSTITE**
  Balsamic roasted heirloom rainbow carrots, chili Tomini cheese, carrot and tomato relish, aged balsamic / 12

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**Pranzo**

**PANINO DI BISTECCA**
Grilled skirt steak, Cipollini onions, arugula, marinated tomatoes, Scamorza cheese, roasted garlic aioli, toasted Italian bread / 21

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**Insalata di Cesare**
Crispy green Hearts of Romaine, shaved Parmesan-Reggiano cheese, toasted brdeo 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

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**Pasta**

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

- **Agnolotti di Fagiano**
  “Our classic” small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano / 20/26

- **Tagliolini 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 Ragù 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 Carnirola rice, citrus butter, Jumbo Lump Crab, Truffle cheese, roasted fennel purée, cacio e pepe / 22/28

(Gluten-free pasta available upon request)

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**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 Pastina e Porri Arrostiti**
  Pan seared Diver Sea Scallops, roasted parsnips, leeks, kale pesto, champagne sabayon, blood orange reduction / 33

- **Agnello con Polenta di Pistacchio**
  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 of food borne illness”

* Indicates Gluten Free