ANTIPASTI

LOBSTER ARANCINA (1) • 24
Sicilian-style arancini filled with creamy lobster risotto, served over a velvety lobster bisque • fresh herbs

MUSHROOM & TRUFFLE ARANCINA (1) • 20
Sicilian-style arancini filled with creamy porcini risotto • black truffle • parmigiano reggiano

POLPO ALLA GRIGLIA • 39
Char-grilled Moroccan octopus • extra virgin olive oil • lemon herbs • caponata

PARMIGIANA DI MELANZANE • 19
Layers of tender eggplant • San Marzano tomato sauce buffalo mozzarella • parmigiano reggiano • fresh basil

BURRATA • 28
Creamy burrata • prosciutto • tomato carpaccio • crostini

ZUCCHINI/EGGPLANT CHIPS • 25
Lightly floured • tzatziki

FRITTO MISTO DI MARE • 32
Lightly floured • fried • calamari • shrimp • smelts • house garlic lemon aioli

COZZE ALLA MARINARA • 24
Fresh P.E.I. mussels • white wine • garlic • extra virgin olive oil tomato chunks • light tomato broth • parsley • side crostini

WAGYU CARPACCIO DI MANZO • 32
Thinly sliced Wagyu beef • truffle stracciatella • cracked pink peppercorn • caper berries • shaved truffle • micro arugula side crostini

ZUCCHINI FLOWERS (4) • 24
Lightly battered • ricotta, prosciutto and mint stuffing wildflower honey drizzle

GAMBERI KATAIFI (3) • 29
Fried • 3 jumbo Black Tiger shrimp wrapped in kataifi pastry hot honey

CARCIOFI FRITTI • 19
Fried artichokes • bomba aioli

VITELLO TONNATO • 31
Thinly sliced seared veal topped with creamy tuna and caper sauce • pickled red onion • grainy mustard

CLAMS RIPIENE • 24
Baked clams on the half shell with bacon, breadcrumbs and butter

BRANZINO CRUDO • 34
Fresh branzino • lemon, orange, Prosecco sauce • capers • red chilli peppers • shaved fennel

CALAMARI ALLA GRIGLIA • 27
Lemon • olive oil • garlic • bed of arugula • balsamic glaze

PASTA E FAGIOLI • 15
Traditional Tuscan bean soup • pancetta • grilled garlic crostone

CESTINO DI PANE • 22
House made sourdough bread • hummus • eggplant spread tirokafteri (spicy feta and red pepper dip)

ANTIPASTO BOARD

SMALL • 38 (2-3 ppl) LARGE • 79 (6-8 ppl)
An assortment of curated Italian salumi and cheeses marinated olives • focaccia • taralli

INSALATA

MEDITERRANEAN KALE & SPINACH • 18
Red peppers • chickpeas • sundried tomatoes • kalamata olives
toasted almonds • feta • halloumi croutons • tzatziki crema
dressing

PUGLIESE FENNEL SALAD • 17
Sweet Pugliese oranges • shaved fennel • Castelvetrano olives
red onion • mint • oregano • lemon • extra virgin olive oil

INSALATA GRECA • 22
Stuffed heirloom tomato with cucumber, red peppers • red
onion • Kalamata olives • pesto • oregano • extra virgin olive oil
bed of whipped feta and ricotta

CAESAR SALAD • 22
Romaine • parmigiano • bacon • garlic parmigiano dressing
halloumi croutons

INSALATA DI POLPO • 31
Hand sliced, octopus salad served with cherry tomatoes,
lemon, extra virgin olive oil and Kalamata olives

PIZZA CLASSICHE
GLUTEN FREE • 2 EXTRA

MARGHERITA • 21
San Marzano tomato sauce • fior di latte mozzarella • basil
extra virgin olive oil

NAPOLI • 21
San Marzano tomato sauce • infornata olives • anchovies
capers • oregano • basil

DIAVOLA • 27
San Marzano tomato sauce • fior di latte mozzarella • Calabrian
spicy salami • infornata olives • basil

QUATTRO GUSTI (4 SECTIONS) • 28
San Marzano tomato sauce • fior di latte mozzarella • cooked
Italian ham • mushrooms • artichokes • black olives

FUNGHI E PROSCIUTTO COTTO • 24
Fior di latte mozzarella • cooked Italian ham • oyster
mushrooms • parmigiano reggiano • basil

QUATTRO FORMAGGI • 25
Fior di latte mozzarella • gorgonzola • fontina • pecorino romano

SALSICCIA E RAPINI • 26
Italian fennel sausage • sautéed rapini • smoked provolone
extra virgin olive oil

ORTOLANA • 26
San Marzano tomato sauce • fior di latte mozzarella • zucchini
eggplant • peppers • cherry tomatoes • basil

PIZZA GOURMET
GLUTEN FREE • 2 EXTRA

MORTADELLA & PISTACHIO • 26
Fior di latte mozzarella • Mortadella • creamy burrata • Sicilian
pistachio pesto • roasted pistachios • lemon zest

PROSCIUTTO DI PARMA • 26
San Marzano tomato sauce • fior di latte mozzarella • cured
prosciutto di parma • arugula • parmigiano reggiano

PEAR & GORGONZOLA • 27
Fior di latte mozzarella • gorgonzola dolce • pear • toasted
walnuts • thyme • acacia honey

GRECA • 25
Basil pesto base • fior di latte mozzarella • zucchini • feta
Kalamata olives • fresh basil

WAGYU • 35
Fior di latte mozzarella • Wagyu beef • oyster mushrooms
parmigiano reggiano • truffled stracciatella • arugula • sea salt

PASTA

ORECCHIETTE CON RAPINI E SALSICCIA • 30
House-made orecchiette • rapini • rapini crema • Italian sausage
garlic • extra virgin olive oil • pecorino romano

TORTELLONI BURRO E SALVIA • 30
Cheese filled tortelloni with brown butter and sage
ADD Kaluga Caviar • 12

PAPPARDELLE AL CINGHIALE • 39
Wild boar ragu • herbs • red wine • aged pecorino

LASAGNA DELLA NONNA • 34
Layers of fresh pasta • slow-cooked beef ragu • creamy béchamel
aged parmigiano reggiano

SPAGHETTI ALLA CARBONARA • 29
Crispy guanciale • egg • pecorino romano • cracked black pepper
ADD Kaluga Caviar • 12

BIGOLI CACIO E PEPE • 27
Bigoli pasta • pecorino romano • black pepper

PASTA ALLA NORMA • 32
Rigatoni • eggplant cream • parmigiano reggiano mousse
crispy fried eggplant • ricotta salata

LINGUINE ALLE VONGOLE • 34
House-made linguine • clams • cherry tomato • garlic • white wine • herbs

ORECCHIETTE SORRENTINA • 29
House-made orecchiette • tomato sauce • buffalo mozzarella
basil

GNOCCHI AL PESTO DI PISTACCHIO • 32
House-made gnocchi • basil pesto • stracciatella • crushed pistachio

AGNOLOTTI AL BRASATO • 41
Braised short-rib agnolotti • porcini mushroom sauce

SPAGHETTI ALLO SCOGLIO • 44
Fresh clams • mussels • shrimp • squid • light tomato sauce

LOBSTER PACCHERI • 55
Mezze paccheri • bisque rosé sauce • Atlantic lobster • jumbo shrimp • cherry tomatoes

PAPPARDELLE CON ANATRA • 36
Marsala, chestnut and pulled duck ragu

FLAMING PARMIGIANO WHEEL • 39 pp
House-made fettuccine • cream • parmigiano reggiano
presented and mixed tableside in a parmigiano wheel
minimum order 2 ppl

RISOTTO

RISOTTO AI FUNGHI PORCINI • 32
Porcini mushrooms • truffle • deep fried oyster mushrooms
truffle carpaccio • aged grana padano

RISOTTO CON SHRIMP E CALAMARI • 41
Shrimp • P.E.I. mussels • clams • calamari • white wine and seafood stock

RISOTTO NERANO • 31
Zucchini • basil • parmigiano reggiano

MENU CREATED BY EXECUTIVE
CORPORATE CHEF STEFANO CENTRACCHIO

CARNE

ALL MEAT ENTRÉES SERVED WITH CHEF'S CHOICE
OF STARCH AND VEGETABLES

BRAISED SHORT RIB • 55
16 oz bone-in short-rib • porcini mushroom crust • creamy gorgonzola polenta • crispy onions

SCALOPPINE PICCATA • 34
Seared veal medallions (2) • butter and white wine sauce capers • lemon • parsley

COTOLETTA PARMIGIANA • 48
20 oz, crispy crusted veal chop • finished table side with tomato sauce, mozzarella and cheddar fonduta

COTOLETTA ALLA MILANESE • 48
20 oz, crispy crusted veal chop • arugula and cherry tomato garnish

OSSO BUCO • 58
Braised veal shank in vegetable and white wine broth • bed of creamy risotto Milanese

AGNELLO ALLA GRIGLIA (4) • 59
Grilled Australian lamb chops • tzatziki dill crema

ROASTED CHICKEN SUPREME • 36
Tender chicken stuffed with smoked fontina and prosciutto cotto

FILETTO AL PEPE VERDE • 69
8 oz pan seared beef tenderloin • green peppercorn sauce
ADD 6 oz lobster tail • 35

LOBSTER MILANESE • 49
8 oz, pan seared lobster cutlet • saffron risotto • garlic butter sauce

BISTECCA ALLA FIORENTINA (2 PPL) • 220
45 oz bone-in Fiorentina steak • salsa verde

PESCE

ALL FISH ENTRÉES SERVED WITH CHEF'S CHOICE
OF STARCH AND VEGETABLES

ORATA MEDITERRANEA • 42
Mediterranean Orata fillet • cherry tomatoes • capers • garlic white wine • chimichurri • extra virgin olive oil

BACCALÀ ALLA PUTTANESCA • 41
Fresh cod in a puttanesca sauce of San Marzano tomatoes olives, capers, garlic and herbs

PESCE SPADA • 54
Pan seared swordfish • garlic, capers, parsley, lemon juice, extra virgin olive oil

ZUPPA DI PESCE • 79
Mussels • jumbo shrimp • clams • calamari • cod • lobster tail tomato fish broth • garlic crostone

SALT-BAKED BRANZINO (2 ppl) • MP
40 oz sea salt baked, whole Mediterranean branzino with herbs and citrus • filleted tableside and finished with extra virgin olive oil and lemon

MIXED GRILL FOR TWO • 149
Mixed fish platter of 6 oz lobster tail (1) • swordfish (1) • jumbo shrimp (4) • octopus (1) • calamari (2)

Parties of 6 or more are subject to one check