

PRIMI

BOSTON BIBB **

SHAVED RED ONION, SHOWER
OF MAYTAG BLUE CHEESE,
WALNUT VINAIGRETTE
\$9

CAESAR SALAD

ROMAINE, PARMESAN,
TUSCAN CROUTONS
\$9

BEEF CARPACCIO

ROCKET, BRIOCHE, EGG,
HORSERADISH CREAM
14

BUCATINI

CRAB, MARCONA ALMONDS,
TOASTED BREAD CRUMBS,
AGLIO E OLIO
\$10

LAMB BRUSCHETTA

SPICY CHICKPEA PURÉE,
HERB SALAD
\$10

CRISPY CALAMARI

TRIO OF SAUCES
\$14

SEAFOOD POLENTA

CLAMS, MUSSELS, SAUSAGE,
CALABRESE POLENTA,
LOBSTER SAUCE
\$14

CRISPY OYSTERS

CHORIZO CREMA, SPINACH,
GRILLED RADICCHIO
\$12

SEARED FOIE GRAS

FIG DOUGHNUT, HONEYCOMB,
ARTISANAL CHEESE, FRUIT
\$16

ANTIPASTO DELLA CASA

\$4 EACH

VEGETALE

GRILLED SQUASH
MARINATED ARTICHOKE
STUFFED CHERRY PEPPERS
OLIVES
ROASTED PEPPERS

SALUMI

PROSCIUTTO
MORTADELLA
CAPICOLA
SOPPRESSATA
SALAMI

FORMAGGIO

SHARP PROVOLONE
GOAT
FARMHOUSE CHEDDAR
FRESH MOZZARELLA
PECORINO ROMANO

EACH ANTIPASTO COMBINATION WILL FEATURE THE FOLLOWING ITEMS:

MUSTARD, JELLY, BREADSTICKS, BAGNA CAUDA, FRIED CAPERS, CANDIED NUTS

CONTORNI

EGGPLANT PARMESAN POLENTA

BRUSSELS SPROUTS SHRIMP COUSCOUS

POTATO PURÉE BISTRO FRIES

LOBSTER AND ASPARAGUS RISOTTO

\$7 EACH

🍷 CHEF'S TASTING 🍷

4-COURSE \$60

WITH WINE PAIRINGS \$95

* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS.

** THESE ITEMS MAY CONTAIN NUT OR PEANUT PRODUCTS.

SECONDI

PASTA

HANDCRAFTED BAKED GNOCCHI

ROASTED PLUM TOMATO SAUCE, BASIL, FRESH MOZZARELLA,
PARMIGIANO-REGGIANO,
\$19

SPAGHETTI POLPETTINE 'BROOKLYN' STYLE

HANDCRAFTED MEATBALLS, ROASTED TOMATO SAUCE,
BASIL, PARMIGIANO-REGGIANO
\$18

STROZEPRETTI **

SAUSAGE RAGÙ, BASIL PESTO
\$20

LUMACONE RIGATI

CHICKEN, SHRIMP, GRILLED RED ONION, ROASTED TOMATOES, CAPERS, FETA
\$26

SPINACH RAVIOLI

SPINACH, MOZZARELLA, PARMESAN, RICOTTA, TOMATO CREAM SAUCE
\$18

PESCE

SEARED SCALLOPS

LOBSTER, ASPARAGUS RISOTTO
\$30

CRISPY-SKIN SALMON **

BRUSSELS SPROUTS, SWEET POTATO COBBLER, PANCETTA, RED WINE REDUCTION
\$28

SEA BASS

SWISS CHARD, POTATO PURÉE, SAFFRON SAUCE
\$28

TUNA AU POIVRE

COLD SESAME NOODLES, BABY BOK CHOY, PEPPER JELLY
\$30

BROOK TROUT

SHRIMP COUSCOUS, CAPONATA, HARICOT VERTS
\$24

CARNE

CHICKEN MATONE

EGGPLANT PARMESAN POLENTA, WILD MUSHROOM RAGÙ
\$22

KURABUTO PORK SHANK **

SWEET PEA AGNOLOTTI, PINE NUT GREMOLATA
\$28

8OZ FILET MIGNON *

FORK-MASHED OLIVE OIL POTATOES, CELERY ROOT SALAD
\$38

WOOD GRILLED VEAL CHOP

WHITE TRUFFLE PANINI, BABY CARROTS, VEAL JUS
\$48

DRY-AGED PORTERHOUSE ALLA FLORENTINE *

CRAB AND SPINACH FRITTATA, BISTRO FRIES
\$52



FLATBREADS

ARTHUR AVENUE

ROASTED TOMATOES, GARLIC, OLIVE OIL,
MOZZARELLA, PARMESAN

\$9

BRONX BOMBER

ROASTED TOMATOES, MOZZARELLA,
THINLY SLICED PEPPERONI

\$11

BIANCO

GARLIC, SPINACH, RICOTTA, APPLEWOOD BACON

\$10

TUSCAN

FONTINA, GORGONZOLA, PROSCIUTTO,
ROSEMARY-FIG JAM

\$12

BEET AND GOAT CHEESE **

WALNUT SALAD,
CARAMELIZED ONIONS, FONTINA

\$10

GARGANELLI

HERB RICOTTA AND MOZZARELLA,
SPICY ROASTED TOMATOES

\$10

'NEVER TRUST A ROUND PIZZA'

-TODD ENGLISH