Raw

RED SICILIAN SCAMPI * $25
TOASTED GARLIC, BLOOD ORANGE, EVOO

BEEF CARPACCIO * (GF) $25
PEPPERED SIRLOIN, CIPOLLINI ONIONS, SCALLION CREMA, PARMESAN CREMA, BALSAMIC

Before the Pasta

LOBSTER BISQUE $20
MAINE LOBSTER MEAT, ROASTED FENNEL, CHIVE BEIGNETS

CAESAR SALAD $19
LITTLE GEM, TUSCAN CROUTON, EGGLESS CAESAR DRESSING

GRECO SALAD (V) (GF) $18
SEASONAL GREENS, ROMA TOMATOES, ENGLISH CUCUMBERS, RED ONION, MEDITERRANEAN OLIVES, FETA, OREGANO VINAIGRETTE

BEET & GOAT CHEESE SALAD • (GF) $18
ROASTED BEETS, ARUGULA, CREAMY CHEVRE, PISTACHIOS, BLACKBERRY VINAIGRETTE

CAPRESE SALAD (GF) (V) $19
VINE-RIPE TOMATOES, FRESH BURRATA, BASIL PESTO, EVOO

WHIPPED RICOTTA $18
HOUSE-MADE HERB FOCACCIA, WHIPPED RICOTTA, ROSEMARY HONEY

JUMBO SHRIMP COCKTAIL (GF) $21
COURT-BOUILLON POACHED, COCKTAIL SAUCE, LEMON WEDGE

CALAMARI $19
CRISPY FRIED, RED ONIONS, ARUGULA, CHERRY PEPPERS, CHIPOTLE AIOLI

Meat a Balls

NONNA'S $19
RAGU, BASIL, RICOTTA

DUCK CONFIT RAGU $22
DUCK POLPETTINI, DUCK SAUSAGE, SPINACH CAVATELLI

Apizz

ARTHUR AVENUE (CHEESE) $19
HOUSE MARINARA SAUCE, GARLIC OLIVE OIL, MOZZARELLA, PARMESAN

WHITE CLAM * $20
ROASTED GARLIC, RICOTTA, OREGANO, CLAMS

AMANTE DELLA CARNE RICOTTA CALEZONE $21
MILD SAUSAGE, PEPPERONI, MEATBALL, MOZZARELLA, HOUSE MARINARA, RICOTTA CALEZONE

MARGHERITA $20
FIRE ROASTED TOMATOES, FRESH BASIL, MOZZARELLA

TUSCAN $21
ROSEMARY FIG JAM, PROSCIUTTO, GORGONZOLA

Don't Fugget About it Pasta!

RIGATONI A LA VODKA (V) $34
RIGATONI, ROASTED TOMATOES, HERB RICOTTA

SPAGHETTI & CLAMS $38
HOUSE SPAGHETTI, LOCAL CLAM TRIO, GARLIC WHITE WINE BUTTER

THREE CHEESE RAVIOLI $42
HOUSE-MADE RAVIOLI, MOZZARELLA, RICOTTA, PARMESAN, SAUTEED SPINACH, BURRO FUSO

WAGYU BOLOGNESE $46
HOUSE SPAGHETTI, WHIPPED RICOTTA, GARLIC BREAD CRUMBS, FRIED BASIL

LOBSTER FRA DIAVOLO $49
HOUSE TAGLIATELLE, MAINE LOBSTER, SPICY TOMATO BRODO

Secondi

CHILEAN SEA BASS MARSALA * (GF) $49
MASCARPONE WHIPPED POTATOES

OSSO BUCCO DI VITELLO $48
POTATOES ZAFFERANO, PEAS

WOOD-GRILLED LAMB CHOPS * (GF) $60
HERB-ROASTED POTATOES, GLAZED BABY CARROTS, SWEET PEA PUREE, LEMON-SCENTED BALSAMIC DEMI

HERB-ROASTED CHICKEN • * (GF) $42
HERB-ROASTED WHOLE PETITE CHICKEN, GORGONZOLA POLENTA, PISTACHIO PESTO, OYSTER MUSHROOM, PAN JUS

CHICKEN PARMESAN * $38
SPAGHETTI, CRISPY FRIED CUTLET, RICOTTA, MOZZARELLA, MARINARA SAUCE

VEAL MILANESE * $45
SPAGHETTI AGLIO E OLIO, PAN FRIED VEAL CHOP, ARUGULA, LEMON VINAIGRETTE, SHAVED PECORINO

FAROE ISLAND SALMON * $42
CRISPY SKIN, BARLEY RISOTTO, WATERCRESS, EVOO, MISO COCONUT GLACE

Carne

NEW YORK STRIP * (GF) $64
14 oz.

RIBEYE * (GF) $69
16 oz.

FILET MIGNON * (GF) $59
8 oz.

WAGYU FLAT IRON STEAK * $69
10 oz.

Toppers

BLEU CHEESE CRUST (V) $6

TRUFFLE BUTTER (V) $6

JUMBO GRILLED SHRIMP * (GF) $6 EA

Contorni

SILK POTATOES (GF) $12

HAND CUT SKIN-ON FRIES (GF) $12

GRILLED ASPARAGUS (GF) $12

POLENTA (GF) $12

TRUFFLE MACARONI & CHEESE (V) $12

GARLICKY SPINACH (VG) (GF) $12

BROCCOLINI (VG) (GF) $12

BAKED POTATO $12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

* These items can be cooked to order or may contain raw or undercooked ingredients.

•These items may contain nut or peanut products.

(V) Vegetarian (VG) Vegan (GF) Gluten-Free