Antipasti · Per la Tavola

FOR THE TABLE — MEANT TO BE SHARED

BEETS SALAD (GF) (V) **$16**
Roasted beets, hibiscus vinaigrette, garlic goat cheese crema, watercress, candied pumpkin seeds

LOBSTER BISQUE **$20**
Maine lobster meat, chives

WHIPPED RICOTTA (V) **$17**
House made herb focaccia, whipped ricotta, garlic honey, shaved black truffle

JUMBO SHRIMP COCKTAIL (GF/DF) **$21**
Court-bouillon poached, cocktail sauce, lemon wedge, capers

GRILLED PORK BELLY $19 (GF)
Black garlic glaze, white bean puree, fennel cilantro salad

PROSCIUTTO PEAR SKEWERS (GF)(DF) **$17**
arugula, walnut dukkah, aged balsamic

CAESAR SALAD **$19**
Little gem, tuscan crouton, eggless caesar dressing

GRECO SALAD (V)(GF) **$16**
Seasonal greens, tomatoes, cucumbers, red onion, mediterranean olives, feta, oregano vinaigrette

CALAMARI **$19**
Crispy fried, red onions, arugula, cherry peppers, chipotle aioli, marinara

NONNA'S MEATBALLS **$18**
Slow cooked San Marzano ragu, whipped ricotta, fresh basil

Pizza alla Fiamma

KISSED BY FLAME

BRONX BOMBER **$20**
Pepperoni, hot honey, marinara, mozzarella

PEAR & TRUFFLE (V) **$21**
Bianca sauce, truffle shavings, blue cheese, aged balsamic glaze

PIZZA DIAVOLA **$21**
Marinara sauce, stracciatella cheese, Italian sausage, nduja sausage, chili crisp

WILD MUSHROOM PIZZA **$21**
Miso salsa bianca, pickled shallots, mozzarella, pecorino toscano

MARGHERITA (V) **$20**
Pomodoro sauce, mozzarella di bufala, fresh basil

La Pasta fatta in casa

DON'T FUGGET ABOUT IT!

RIGATONI A LA VODKA **$38**
Rigatoni, roasted tomatoes, whipped ricotta

THREE CHEESE RAVIOLI **$42**
House made ravioli, mozzarella, ricotta, parmesan, sauteed spinach, burro fuso

PRIME BOLOGNESE **$48**
House spaghetti, parmesan espuma, fresh basil

SHRIMP BUCATINI **$48**
Aglio e olio sauce, parmesan chili crisp, roasted heirloom tomatoes

SPICY BUCATINI AMATRICIANA **$46**
Korean chili marinara sauce, nueske's bacon, confit shallot, stracciatella cheese

BRISKET PAPPARDELLE * **$48**
Green pappardelle, white wine braised brisket, shaved pecorino toscano, porcini mushrooms

BUTTERNUT SQUASH RAVIOLI **$43**
Espresso coffee dough, sage, miso butter, porcini, pumpkin seed gremolata

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (DF) Dairy-Free TE = Todd's Favorites

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. Items marked in gold reflect new menu updates.

Della Griglia e Cucina

FROM THE GRILL & KITCHEN

CHICKEN PARMESAN **$45**
Spaghetti, crispy fried cutlet, ricotta, mozzarella, marinara, cherry tomatoes, nduja butter

TUSCAN SHORTRIBS (GF) **$68**
Charred onion mashed potato, chianti braised bone in shortrib, pickled shallots, roasted shitake mushrooms, watercress

WOOD GRILLED LAMB CHOPS *(GF) **$60**
Celery Root puree, roasted sweet potato, chermoula Sauce

GRILLED SALMON *(GF) **$45**
Braised beans, kale, pumpkin seed salmoriglio

GRILLED HALIBUT *(GF) **$49**
Sweet pepper peperonata, mashed potatoes, fennel parsley salad

GRILLED PORK CHOP *(GF) **$65**
Tamarind apple glaze, apple and celery root agrodolce, charred radicchio

FILET MIGNON *(GF) **$59**
8 oz choice hand cut steak, demi-glace sauce

NEW YORK STRIP *(GF) **$65**
Prime 14 oz hand cut steak, demi-glace sauce

PRIME SKIRT STEAK **$65**
American prime beef, 10 oz steak, demi-glace sauce

RIBEYE *(GF) **$72**
Prime 16 oz hand cut steak, demi-glace sauce

STEAK TOPPERS

Bleu Cheese Crust (V)	$5
Truffle Butter (V)	$5
Jumbo Grilled Shrimp *(GF)	$6

Contorni

SIDES TO SHARE

ROASTED PARSNIPS **$12**
Miso butter, parmiggiano reggiano, cracked black pepper

PARMESAN FRIES **$12**
Garlic parmigiano butter, parsley

YUKON GOLD MASHED POTATOES (V)(GF) **$13**
Aged parmigiano, chives

TUSCAN CREAMY SPINACH (V)(GF) **$12**
Pecorino toscano, black pepper, roasted garlic

GRILLED ASPARAGUS (V)(GF) **$13**
Preserved lemon butter

CHARRED BROCCOLINI (GF) **$13**
Bacon agrodolce