



Sunday
Thursday

\$49 Tasting Menu
Add Drink Pairing +\$20
Choose One From Each Course

- 1st course
- caesar salad • focaccia croutons, grana padano
rigatoni ‘alla vodka’ • guanciale, stracciatella
burrata caprese • marinated, heirloom tomatoes, charred onion vinaigrette
yellowtail crudo • crispy capers, teardrop peppers, meyer lemon purée
freixenet pinot grigio — the calling pinot noir
- 2nd course
- ny strip • mashed potato, sauteed spinach, red wine sugo
branzino • broccolini, charred leek vinaigrette
lamb chops • rosemary potatoes, green beans, mint salsa verde
veal scaloppine • black garlic marsala, tuscan potatoes, truffled wild mushroom
guado al tasso vermentino — iron & sand cabernet
- dessert
- caramel budino • sea salt nutella pie • strawberries, hazelnuts

Antipasti

- baked clams 25
oreganata
- polpette 21
meatballs, marinara, ricotta
- wagyu carpaccio * 28
pickled vegetables, cured egg yolk
- burrata caprese 19
marinated heirloom tomatoes
charred onion vinaigrette
add prosciutto 8
- fritto misto 23
calamari, shrimp, banana peppers
arrabbiata sauce
- mussels fra diavolo 26
hot cherry peppers, marinara
- yellowtail crudo * 24
crispy capers, teardrop peppers
meyer lemon purée

Insalate

- caesar 17
focaccia croutons, grana padano
- campi chopped 19
cherry tomatos, garbanzo, red onions, artichokes, olives, provolone, vinaigrette
- shaved fennel & arugula 18
blood orange, ricotta salata, candied walnuts
- beets 18
candied pistachios, gorgonzola

Pasta

our pasta is made in-house daily

- lasagna rotolo 31
bolognese, ricotta
- rigatoni ‘alla vodka’ 31
guanciale, stracciatella
- cacio e pepe 28
black pepper, parmigiano
- squid ink strozzapreti 34
calamari, shrimp, mussels, calabrian chili
spiced breadcrumbs
- short rib agnolotti 32
crispy garlic, fresh horseradish
red wine sugo
- ricotta gnocchi sorrentina 28
basil pesto, mozzarella
- bucatini carbonara 30
peas, guanciale, egg yolk, pecorino
- spaghetti & clams 33
middle neck clams, chopped clams
oregano gremolata

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All credit card transactions are subject to a 3% processing fee.

Classici

chicken parmesan	44
choice of vodka sauce or marinara, fresh mozzarella	
brick chicken	42
caper shallot butter, broccolini, rosemary potatoes	
veal scalloppine	48
black garlic marsala, truffled wild mushrooms	
veal chop parmesan	66
marinara, fresh mozzarella	

From the Grill

Pesce

whole branzino	51
sicilian charred leek vinaigrette	
giant shrimp scampi	51
calabrian scampi, broccolini garlic bread	
salmon 'piccata'	40
charred lemon	
nightly fish special	mp

Carne

new york strip 14 oz	55
red wine sugo	
boneless ribeye 16 oz	60
bone marrow butter	
lamb chops	48
mint salsa verde	
pork tomahawk	50
vinegar peppers	

Cantorni

wild mushrooms	14	sautéed baby spinach	12
black garlic marsala		garlic & oil	
tuscan potatoes	12	mashed potatoes	12
rosemary parmesan		roasted garlic & oil	
broccolini	12	green beans	12
garlic, olive oil		pancetta, calabrian hot honey	



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