

· **ANTIPASTI** ·

CARNE CRUDA ALLA PIEMONTESE

*chopped to order Steak Tartare
with raw mushrooms · \$28*

PROSCIUTTO DI PARMA "RISERVA"

gnocco fritto · \$25

"INSALATA CAPRESE DOC"

*tomatoes, bufala mozzarella
from Campania, and basil · \$18*

DUCK EGG

*house pastrami and
butternut squash · \$19*

BEEF CARPACCIO

warm lardo crostini · \$18

GRILLED OCTOPUS

potatoes, puntarelle, and chilies · \$21

· **PER LA TAVOLA** ·

"AFFETTATI MISTI"

*chef's selection of house cured meats with hot
peppers three ways
\$19 per person*

GIANT SHRIMP "ALLA DIAVOLA"

*in a spicy tomato sauce
in the style of Calabria · \$10 each*

LOBSTER "CRUDO/COTTO"

*2 pound lobster; tail served sashimi or
steamed with horseradish dressing,
knuckles and claws fried in a
light prosecco tempura · \$60*

CLAMS BY THE DOZEN

*"al Forno" with pancetta and fresno chilies
\$24*

· **ANTIPASTI** ·

ARUGULA SALAD

*Coach Farm triple cream, trumpet royale
mushrooms and onion pickles · \$15*

"INSALATA ROMANA"

sweet garlic dressing · \$16

"ZACH'S CHOPPED SALAD"

beans, pepperoncini, parmigiano · \$19

PARMIGIANO REGGIANO "SFORMATO"

chantarelles and charred onions · \$18

BIG EYE TUNA "CRUDO"

*raw tuna sashimi with parsley-hazelnut
pesto and pomegranate "agro-dolce" · \$23*

FRIED CALAMARI

marinara and pickled hot peppers · \$23

· **PASTA** ·

BLACK FETTUCCINE

crab, jalapenos and shallots · \$21/39

POTATO GNOCCHI BOLOGNESE · \$16/28

SPAGHETTI AI FRUTTI DI MARE

*slightly spicy with clams, giant shrimp,
lobster, crab and calamari · \$26/47*

PAPPARDELLE

"porcini trifolati" · \$22/39

BUCATINI ALL'AMATRICIANA · \$15/29

FARFALLE

sweet shrimp and herb pesto · \$20/37

ORECCHIETTE

sweet sausage and broccoli rabe · \$17/31

"SPAGO" with lamb ragu · \$17/31

RICOTTA AND EGG RAVIOLO with brown butter · \$19 each

CANNELLONI with guinea hen and leeks · \$18/35

RAVIOLI DI STRACOTTO

duck livers and aceto balsamico · \$17/31



· **VEAL** ·

*We buy the best organic, free range veal
from Marshal Farms in Pennsylvania and
rub it with a special blend of sea salt,
lemon thyme and porcini powder.*

CHOP

20 oz Bone in · \$75

SCALOPPINE

porcini and marsala · \$36

SALTIMBOCCA

with prosciutto and sage · \$37

SWEETBREADS · \$36

quince and Bloomsdale spinach

"OSSO BUCO ALLA MILANESE"

saffron orzo and gremolata · \$38

· **BBL BEEF** ·

*Our all natural BBL beef is hand selected and
aged in our meat chamber by our man
Adam Perry Lang. BBL beef is often beyond
regular USDA prime standards for marbling
and flavor and is hormone and antibiotic free.
We rub all of our beef with sea salt, black pep-
per and fresh rosemary to get a delicious
and slightly charred crust.*

DRY AGED BONE IN RIBEYE

for 2 · \$135

"LA FIORENTINA"

*classic Florentine porterhouse
for 2 · \$145*

BONE-IN NEW YORK STRIP

16 oz · \$51

FILET MIGNON

8 oz · \$39 / 12 oz · \$51

· **LAMB** ·

*We buy the best American lamb from
Colorado and rub the racks with sea salt,
lemon zest and fresh mint.*

LAMB CHOPS "SCOTTADITA"

3 Double Chops · \$45

5 Double Chops · \$65

mint pesto · \$5

cumin scented yogurt · \$5

· **PORK** ·

*We buy our organic pork from Heritage
Foods and brine it in cider and salt for
incredible flavor and supreme texture.*

CHOP

20 oz Bone in · \$35

BONELESS CHOP "MILANESE"

pan fried with brown butter · \$33

· **SAUCES \$5** ·

**BLACK TRUFFLE VINAIGRETTE · PORCINI BEARNAISE · BAROLO RISTRETTO · SALSIA VERDE
CHOPPED PICKLED PEPPERS · GORGONZOLA MASCARPONE · HORSERADISH BLACK PEPPER ZABAGLIONE**

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

·MENU ADDITIONS ·

·FISH·

TUNA

celery root, grapefruit, sweet onion · \$35

WILD STRIPED BASS

fregula and ham hock · \$36

·POULTRY·

GRILLED QUAIL

fresh shelling beans, saba vinaigrette · \$32

CHICKEN “ALLA CACCIATORA”

roasted chestnuts · \$35

·CARNEVINO MIXED GRILL·

**BBL BEEF, GUINEA HEN, CALF’S LIVER,
HOUSE SMOKED SAUSAGE, GIANT PRAWN · \$60**



·SIDES \$9·

ROASTED ROOT VEGETABLES

**BRUSSELS SPROUTS WITH PANCETTA AND
MUSTARD VINAGRETTE**

CESARE’S “TUSCAN FRIES”

RISOTTO CAKES

“CALZONE” WITH BEET GREENS & RICOTTA

ROASTED SHIITAKES WITH ACETO BALSAMICO

SPINACH WITH GARLIC & HOT PEPPERS

POTATO & PARMIGIANO ZEPPOLE

**ROASTED CHANTERELLE MUSHROOMS WITH
CIPPOLINIS**

GREEN BEANS WITH HOUSE SMOKED PORK

POTATO & CHARD GRATIN

**CREAMY POLENTA WITH POACHED EGG & NUTMEG
MASCARPONE**

·DESSERT \$12·

DATE & TANGERINE

honey yogurt gelato

Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$20

POACHED PEAR

salted walnuts and blue cheese

Port "Colheita," Niepoort 1995 \$19

ORANGE PANNA COTTA

citrus segments

Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$20

MEYER LEMON PUDDING CAKE

honey roasted pinenuts

Port "Colheita," Niepoort 1995 \$19

PEAR HUCKLEBERRY TARTALETTA

moscato zabaglione gelato

Recioto della Valpolicella, Begali 2004 \$17

CITRUS MASCARPONE CHEESECAKE

fried pumpkin

Port, Warre's 1985 \$35

COOPER'S STOUT APPLE FRITTERS

vanilla bean gelato

Moscato d'Asti, Gianni Doglia 2007 \$11

CHOCOLATE CRANBERRY TRIFLE

cocoa nib brittle

Vin Santo del Chianti Classico, Felsina 1999 \$26

·GELATI \$12·

PISTACHIO

VANILLA BEAN

PUMPKIN

CHOCOLATE MALT

ESPRESSO

·SORBETTI \$12·

CRANBERRY PROSECCO

QUINCE

POMEGRANATE

GRAPEFRUIT

APPLE