



• NEW YORK •

APPETIZERS

BLISTERED SHISHITO PEPPERS 10
Calabrian Chili, Pecorino Romano, Toasted Breadcrumbs

BAKED CLAMS OREGANATO 18
Littleneck Clams, Toasted Breadcrumbs, Garlic Butter

CRISPY FRIED CALAMARI 19
Cherry Peppers, Zucchini, Lemon, Spicy Marinara

TUNA TARTARE^{†*} 22
Diced Yellowfin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

SALUMI-FORMAGGI PLATTER[†] 23
18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi

“THE MEATBALL” 29
16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage, and Veal
Served with Fresh Whipped Ricotta

RAW BAR

OYSTERS	PLATEAUS
HALF DOZEN 21	SMALL PLATEAU 35
DOZEN 36	LARGE PLATEAU 65
<small>DAILY SELECTION</small>	<small>ASK YOUR SERVER FOR DETAILS</small>

JUMBO SHRIMP COCKTAIL 5 (PER PIECE)

SALADS

ORGANIC MIXED GREENS House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette **16** (v, gf)

CLASSIC CAESAR[†] Romaine Lettuce, Parmigiano Cheese, Garlic Croutons **19**

THE WEDGE[†] Creamy Gorgonzola, Pancetta, Heirloom Tomato **19**

BURRATA Red and Yellow Cherry Tomatoes, Pesto **21** (gf)

BRICK OVEN PIZZA

MARGHERITA Fresh Mozzarella, Tomato, Basil **22**

QUATTRO FORMAGGI Fontina, Fresh Mozzarella, Gorgonzola, Scamorza **23**

BURRATA Pancetta, Red Onion, Arugula, Tomato **23**

PASTAS

Gluten Free Available

SPAGHETTI TOMATO AND BASIL[†] 24 (v)
Onion, Garlic, Olive Oil

SPAGHETTI CARBONARA[†] 26
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

PENNE ALLA VODKA[†] 28
Onions, Prosciutto, Peas, Light Cream Sauce

PAPPARDELLE BOLOGNESE[†] 28
Ground Veal, Tomato, Cream Sauce

PENNE SEAFOOD ALFREDO[†] 32
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

RIGATONI MELANZANA[†] 29
Ciliegini Tomatoes, Calabrian Chili,
Roasted Eggplant, Bufala Mozzarella

SPAGHETTI AND MEATBALLS 29
Imperial Wagyu, Fresh Ricotta, Ragù

LINGUINI WHITE CLAMS[†] 30
Whole and Chopped Littlenecks, Garlic, Pepperoncini

TRUFFLE GNOCCHI[†] 30
Crema, Mushroom Ragù, Shaved Truffle



HOUSE SPECIALTIES

CHICKEN MARSALA[†] 30

Breast of Chicken, Wild Mushrooms, Marsala Wine

CHICKEN PARMIGIANO 34

Thinly Pounded Chicken, Marinara, Mozzarella

BRICK OVEN SALMON OREGANATO^{†*} 32

Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

CRISPY CHICKEN "DOMINICK" 34 (gf)

White Balsamic, Potatoes, Red Chili Flakes

GRILLED BRANZINO (gf) 32

Jersey Tomato Panzanella, Salsa Verde

BLACK BASS ALLA NAPOLITANA 36

Cherry Tomato Confit, Olives, Capers, Basil

CALABRESE SHRIMP[†] 44

Colossal Shrimp, Sautéed Red and Calabrese Peppers

FROM THE GRILL

All Steaks are USDA Prime and Dry-Aged for 28 Days and Served with Our House Steak Sauce

FILET MIGNON* 45 (gf)

RACK OF LAMB* 58 (gf)

NEW YORK STRIP* 56 (gf)

BONE-IN RIBEYE* 69 (gf)

PORTERHOUSE* 105 (gf)

TRIMMINGS 12

SAUTÉED SPINACH (v, gf)

Garlic, Extra Virgin Olive Oil

JUMBO ASPARAGUS (v, gf)

Lemon, Extra Virgin Olive Oil, Cracked Pepper

MIXED WILD MUSHROOMS (v, gf)

Garlic, Shallots, Extra Virgin Olive Oil

ROASTED ROSEMARY POTATOES (gf)

Sautéed Onions, Garlic, Veal Demi Glaze

TRUFFLE FRENCH FRIES (v, gf)

Truffle Oil, Black Pepper, Romano Cheese

DESSERTS

NEW YORK STYLE CHEESECAKE 12

Amarena Cherries, Whipped Cream, Brulée

NUTELLA BUDINO 12

Chocolate Hazelnut Pudding, Crushed Pistachios, Whipped Cream

OREO ZEPPOLE 14

Double Stuffed, Malted Vanilla Milkshake

20 LAYER CHOCOLATE CAKE 19

Chocolate Devil's Food Cake, Peanut Butter Mascarpone

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

†CAN BE MADE GLUTEN-FREE (gf) = gluten-free (v) = vegan