

## APPETIZERS

**Jumbo Shrimp Cocktail** (gf) **9 each**  
Calabrian Chili Cocktail Sauce, Lemon

**Blistered Shishito Peppers** **12**  
Calabrian Chili, Pecorino Romano,  
Breadcrumbs

**Oysters on the Half Shell\*** (gf)  
**Half Dozen 18 / Dozen 34**  
Daily Selection

**Clams Oreganata** **19**  
Soave Wine, Lemon, Garlic Breadcrumbs

**Garlic Bread** **20**  
Semolina Loaf, Basil Pesto, Marinara,  
Gorgonzola Dolce

**Eggplant Parmigiana** **22**  
Roasted Eggplant, Marinara, Mozzarella

**Fritto Misto** **23**  
Calamari, Cherry Peppers, Zucchini,  
Spicy Marinara

**Charred Octopus** **26** (gf)  
Cannellini Beans, Calabrian Chili, Fennel, Salsa Verde

**Tuna Tartare\*†** **27**  
Diced Yellowfin Tuna, Avocado, Crispy Garlic,  
Black Olive Dressing

**Prosciutto San Daniele†** **27**  
Whipped Ricotta, Gnocco Fritto,  
Artisanal Honey

### "The Meatball" 31

16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.  
Served with Fresh Whipped Ricotta

## SALADS

**Mixed Greens** Cucumber, Avocado, Marcona Almond, Honey-Rosemary Dressing **19** (v, gf)

**Baby Beets** Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette **21** (gf)

**Classic Caesar†** Romaine Lettuce, Parmigiano Cheese, Garlic Croutons **21**

**Burrata** Red and Yellow Cherry Tomatoes, Pesto **22** (gf)

**Chopped "Louie" \*†** Lobster, Shrimp, Assorted Vegetables, House Vinaigrette **34**

## BRICK OVEN PIZZA

**Margherita** Fresh Mozzarella, Tomato, Basil **25**

**Angry Maria** Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella **26**

**Carne** Soppressata, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella **27**

**Black Truffle** Wild Mushrooms, Oregano, Black Truffle Pecorino **29**

## PASTAS

**Spaghetti Tomato and Basil†** **25** (v)  
Onion, Garlic, Olive Oil

**Spaghetti Carbonara†** **30**  
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

**Tagliatelle Bolognese†** **31**  
Ground Veal, Tomato, Cream Sauce

**Penne alla Vodka†** **32**  
Onions, Prosciutto, Peas, Light Cream Sauce

**Linguine Marechiar†** **49**  
Lobster, Scallops, Shrimp, Clams, Calamari, Tomato, Crushed Chili

**Truffle Ricotta Cavatelli†** **33**  
Crema, Mushroom Ragu, Shaved Truffle

**Lasagna all'Emiliana†** **34**  
Wagyu Ragu, Béchamel, Parmigiano

**Spaghetti and Meatballs†** **35**  
Imperial Wagyu, Fresh Ricotta, Ragu

**Reginette Seafood Alfredo†** **38**  
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

## HOUSE SPECIALTIES

**Chicken Marsala†** **33**  
Breast of Chicken, Wild Mushrooms, Marsala Wine

**Chicken Parmigiana** **34**  
Thinly Pounded Chicken, Marinara, Mozzarella

**Crispy Chicken "Dominick" 35** (gf)  
White Balsamic, Potatoes, Red Chili Flakes

**Rack of Veal 65**  
Milanese or Parmigiana

**Brick Oven Salmon Oreganato\*†** **39**  
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

**Grilled Branzino 42** (gf)  
Laurel, Lemon, Parsley Salad

**Roasted Chilean Sea Bass 45**  
Zucchini, Chickpea, Tomato Fonduta

## STEAKS AND CHOPS\*

All Steaks are USDA Prime and Dry-Aged for 28 Days

**Center Cut Filet Mignon.....58** (gf)

**New York Strip .....69** (gf)

**Bone-In Rib Eye .....89** (gf)

### Extras 3

Black Truffle Butter • Garlic Herb Butter • Béarnaise • Salsa Verde  
Horseradish Cream • Green Peppercorn • Gorgonzola

## TRIMMINGS 14

**Creamed Spinach** (gf)  
Onions, Brown Butter, Fontina, Parmigiano

**Garlic Mashed Potatoes** (gf)  
Roasted Garlic, Cream, Parmigiano

**Jumbo Asparagus** (v, gf)  
Lemon, Extra Virgin Olive Oil, Cracked Pepper

**Brussels Sprouts** (gf)  
Pancetta, Shallots, Cipollini Onion

**Sea Salt Baked Potato** (gf)  
Bacon Bits, Spicy Butter, Sour Cream

**Mixed Wild Mushrooms** (v, gf)  
Garlic, Shallots, Extra Virgin Olive Oil

**Romanesco Cauliflower** (v, gf)  
Almonds, Golden Raisins

**Truffle French Fries** (gf)  
Truffle Oil, Black Pepper, Romano Cheese