**APPETIZERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Shrimp Cocktail (gf) 11 each</td>
<td></td>
<td>Calabrian Chili Cocktail Sauce, Lemon</td>
</tr>
<tr>
<td>Bittered Shishito Peppers 14</td>
<td></td>
<td>Calabrian Chili, Pecorino Romano, Breadcrumbs</td>
</tr>
<tr>
<td>Oysters on the Half Shell* (gf) Half Dozen 22 / Dozen 41</td>
<td></td>
<td>Daily Selection</td>
</tr>
<tr>
<td>Clams Oreganata 23</td>
<td></td>
<td>Soave Wine, Lemon, Garlic Breadcrumbs</td>
</tr>
<tr>
<td>Garlic Bread 24</td>
<td></td>
<td>Semolina Loaf, Basil Pesto, Marinara, Gorgonzola Dolce</td>
</tr>
<tr>
<td>Eggplant Parmigiana 26</td>
<td></td>
<td>Roasted Eggplant, Marinara, Mozzarella</td>
</tr>
<tr>
<td>Frito Misto 27</td>
<td></td>
<td>Calamari, Cherry Peppers, Zucchini, Spicy Marinara</td>
</tr>
<tr>
<td>Charred Octopus 30 (gf)</td>
<td></td>
<td>Cannellini Beans, Calabrian Chili, Fennel, Salsa Verde</td>
</tr>
<tr>
<td>Tuna Tartare*† 33</td>
<td></td>
<td>Diced Yellowfin Tuna, Avocado, Crispy Garlic, Black Olive Dressing</td>
</tr>
<tr>
<td>Prosciutto San Daniele*† 36</td>
<td></td>
<td>Whipped Ricotta, Gnocco Frito, Artisanal Honey</td>
</tr>
<tr>
<td>&quot;The Meatball&quot; 37</td>
<td></td>
<td>16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal. Served</td>
</tr>
<tr>
<td></td>
<td></td>
<td>with Fresh Whipped Ricotta</td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens</td>
<td>23</td>
<td>Cucumber, Avocado, Marcona Almond, Honey-Rosemary Dressing (v, gf)</td>
</tr>
<tr>
<td>Baby Beets</td>
<td>24 (gf)</td>
<td>Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette</td>
</tr>
<tr>
<td>Classic Caesar*†</td>
<td></td>
<td>Romaine Lettuce, Parmigiana Cheese, Garlic Croutons</td>
</tr>
<tr>
<td>Burrata</td>
<td>26 (gf)</td>
<td>Red and Yellow Cherry Tomatoes, Pesto</td>
</tr>
<tr>
<td>Chopped &quot;Louie&quot;*†</td>
<td></td>
<td>Lobster, Shrimp, Assorted Vegetables, House Vinaigrette</td>
</tr>
</tbody>
</table>

**BRICK OVEN PIZZA**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita</td>
<td>30</td>
<td>Fresh Mozzarella, Tomato, Basil</td>
</tr>
<tr>
<td>Angry Maria</td>
<td>30</td>
<td>Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella</td>
</tr>
<tr>
<td>Carne</td>
<td>32</td>
<td>Soppressata, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella</td>
</tr>
<tr>
<td>Black Truffle</td>
<td>32</td>
<td>Wild Mushrooms, Oregano, Black Truffle Pecorino</td>
</tr>
</tbody>
</table>
Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**PASTAS**

- **Spaghetti Tomato and Basil** *(v)*
  - Onion, Garlic, Olive Oil
- **Spaghetti Carbonara** *
  - Pancetta, Prosciutto, Bacon, Onions, Cream Sauce
- **Tagliatelle Bolognese***
  - Ground Veal, Tomato, Cream Sauce
- **Penne alla Vodka** *
  - Onions, Prosciutto, Peas, Light Cream Sauce
- **Lasagna all’Emiliana**
  - Wagyu Ragu, Béchamel, Parmigiano
- **Spaghetti and Meatballs** *
  - Imperial Wagyu, Fresh Ricotta, Ragu
- **Reginette Seafood Alfredo** *
  - Shrimp, Scallops, Lobster Butter, Light Cream Sauce
- **Linguine Marechiara** *
  - Lobster, Scallops, Shrimp, Clams, Calamari, Tomato, Crushed Chili

**HOUSE SPECIALTIES**

- **Chicken Marsala** *
  - Breast of Chicken, Wild Mushrooms, Marsala Wine
- **Chicken Parmigiana**
  - Thinly Pounded Chicken, Marinara, Mozzarella
- **Crispy Chicken “Dominick”** *(gf)*
  - White Balsamic, Potatoes, Red Chili Flakes
- **Brick Oven Salmon Oreganato** *
  - Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter
- **Grilled Branzino** *(gf)*
  - Laurel, Lemon, Parsley Salad
- **Roasted Chilean Sea Bass**
  - Zucchini, Chickpea, Tomato Fonduta
- **Linguine Marechiar**
  - Lobster, Scallops, Shrimp, Clams, Calamari, Tomato, Crushed Chili

**STEAKS AND CHOPS** *

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

- **Center Cut Filet Mignon**
  - 69 (gf)
- **New York Strip**
  - 79 (gf)
- **Bone-In Rib Eye**
  - 99 (gf)

**Extras 3**

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

**TRIMMINGS**

- **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

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