

Gluten Free

ANTIPASTI

POLIPO

Red Wine Braised Octopus, Pistachio Puree, Kale, Chick Peas \$19

LEMON GARLIC SCAMPI

Cherry Tomatoes
Vermentino Vellutata \$16

TUSCAN KITCHEN CAESAR*

Hearts of Romaine, Sicilian White Anchovy, Parmigiano Reggiano \$10

WARM SPINACH SALAD

House Smoked Pancetta, Hazelnut Vinaigrette, Parmigiano Reggiano \$12

BIBB SALAD

Lemon Balsamic Vinaigrette, Shaved Onion, Toasted Walnuts, Gorgonzola, Mache \$12

SALUMIFICIO E

BAR MOZZARELLA

PROSCIUTTO DI PARMA

24 Month Parma Ham, Pear Mostarda, Local Truffle Honey \$18

GRAN ASSAGGIO DI SALUMI E FORMAGGI

Grand Selection of House Cured Artisan Salumi, Imported Italian Cheeses \$28

CAPRESE

Hand Stretched Mozzarella Fresca, Vine Ripened Tomato, Sicilian Virgin Olive Oil, Aged Balsamic Drizzle \$14

BURRATA DELLA CASA

House Made Burrata, Roasted Beets, Prosciutto di Parma, Pistachio Vinaigrette \$17

BAR CRUDO

COLOSSAL SHRIMP COCKTAIL

San Marzano Cocktail Sauce \$24

TARTARE DI TONNO*

Yellowfin Tuna,
Extra Virgin Olive Oil \$21

SCALLOP CARPACCIO*

Meyer Lemon, Lump Crab,
Toasted Hazelnuts \$21

PRIME BEEF TARTAR*

Black Truffle, Crispy Shallot,
Warm Olive Oil Potato \$20

GRAN ASSAGGIO DI CRUDI*

Colossal Shrimp, Yellowfin Tuna*,
Scallop Carpaccio*, Oysters*, Hamachi*,
Little Neck Clams*, Lobster Tail,
Lemon Basil Aioli ~ MP

PRIMI

All of our pastas are house made with imported "Doppio Zero" flour & egg yolks and rolled paper thin.

RIGATONI ALLA BOLOGNESE

Classic Braised Sauce of Beef, Veal & Pork,
Parmigiano Reggiano \$31

RAVIOLI AI QUATTRO FORMAGGI

Sage Brown Butter, Shaved Black Truffle \$30

ROASTED WILD MUSHROOM RAVIOLI

Grapa Flamed Wild Mushroom, Porcini Crema,
Crispy Sage \$37

BUTTERNUT SQUASH CAPPELLACCI

Sage Browned Butter,
30 Month Parmigiano Reggiano \$28

SECONDI

POLLO ARROSTO

Feather Brook Farm Roasted Half Chicken,
Crispy Pancetta, Spinach,
Butternut Squash-Walnut Mista \$32

SALMONE ALLA GRIGLIA*

North Atlantic Salmon, Lemon Extra Virgin
Olive Oil & Garlic, Roasted Sweet Potato,
Grilled Asparagus \$34

BEEF SHORT RIBS "STRACOTTO"

Creamy Parmigiano Polenta, Swiss Chard,
Baby Beets, Horse Radish Gremolata \$36

PAN SEARED SCALLOPS

Summer Vegetable Bolognese, Tomato Conserva,
Crispy Prosciutto \$36

BRANZINO

Pan Seared Branzino,
Lump Crab Risotto,
Tomato Basil Vinaigrette \$42

ALLA PIASTRA

FILET MIGNON*

8oz \$42 / 10oz \$49

16oz BRANDT PRIME
NEW YORK STRIP * \$47

16oz BRANDT PRIME
DELMONICO* \$49

SAGE CRUSTED VEAL CHOP* \$49

RACK OF LAMB* \$49

28oz "LONG BONE"
DRY AGED TOMAHAWK RIB EYE* \$58

ALL NATURAL BONE IN
PORK CHOP* \$34

BISTECCA ALLA FIORENTINA PER DUE

48 oz Brandt Prime Porterhouse
Toasted Garlic Spinach,
Crispy Rosemary Potato \$110

Additions \$3

Black Truffle Butter

Mountain Gorgonzola

Caramelized Onion & Barolo "Riduzione"

Sage Marsala & Wild Mushrooms

CONTORNI \$12

Sage Brown Butter Sweet Potato
Mascarpone, Parmigiano Whipped Potato
Extra Virgin Roasted Rosemary Potato
Butternut Squash Walnut Mista
Roasted Asparagus & Parmigiano
Seared Broccoli & Toasted Garlic
Roasted Mushroom Mista
Toasted Garlic Spinach
Smoked Pancetta Brussel Sprouts
Borccoli Rabe & Hot Peppers

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

