## ANTIPASTI

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

### LEMON GARLIC SCAMPI
Cherry Tomatoes Vermintino 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

## S胘OLOSH 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*

## 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 Hal 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, Horseradish 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

### CONTOINI $12

Sage Brown Butter Sweet Potato
Mascarpone, Parmigiano Whipped Potato
Extra Virgin Roasted Rosemary Potato
Butternut Squash Walnut Mista
Roasted Asparagus & Parmigiano
Seared Broccolini & 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.