

Dinner Menu

Salad & Vegetables

Charred Peach Salad 15
burrata cheese, hazelnut, mint

Fava Bean Salad 15
fresh fava bean, fennel, snow peas,
mint, lemon, marinated feta

Kale Salad 15
Tuscan kale, shaved Brussels sprouts,
pistachio, pecorino fiore sardo

Heirloom Tomato 15
almond romesco, buffalo mozzarella,
Taggiasca olives

Pasta

All of our pasta is homemade on the premises daily
using Italian semolina flour
Please inquire about gluten free options. +2⁰⁰

Burrata Ravioli 20
cherry tomato, Italian eggplant,
marjoram, ricotta salata

Pappardelle Bolognese 21
pork and veal sugo, Ragusano cheese

Squid Ink Malloreddus 22
blue crab, cherry tomato, fava bean,
Mullet bottarga, chili

Rigatoni alla Norcina 22
house made sausage, porcini mushroom,
fresh ricotta, crushed truffle

Strangozzi Cacio e Pepe 19
pecorino Romano, cracked black pepper

Appetizer

Olives 5
marinated with fennel pollen, cumin, lemon

Veal & Pork Meatballs 16
heritage pork, NY veal and fresh ricotta
meatballs, chickpea puree, eggplant caponata

Prosciutto & Burrata 20
24-month cured prosciutto di Parma, burrata,
crushed tomato bruschetta

Fritto Misto 18
flash-fried Rhode Island squid, wild shrimp,
vegetables, spicy aioli, lemon

Charred Octopus 19
olive oil smashed potato salad, salmoriglio,
red pepper and almond romesco

Risotto Arancini 10
Meyer lemon, marjoram, mozzarella

Main

Whole Mediterranean Branzino 30
snow peas, radish, lemon confit, fresh herbs

Heritage Pork Chop 25
Italian chicory, charred peach, sunflower seeds

Half Chicken Under a Brick 27
broccoli rabe, charred lemon, thyme jus

Fish of the Day MP
sustainable selection with seasonal garnish

Creekstone Farm NY Strip* 32
garlic scape, hen of the wood mushroom, arugula

Bone-in Ribeye (suggested for two)* MP
40 day dry-aged Creekstone Farm prime ribeye

20% gratuity will be applied to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.