



Dinner Menu

seafood starters

- squid – plancha grilled calamari, vegetable salad, cherry tomatoes, calabrian pepper crema
- bay scallops crudo – preserved lemon aioli, blood orange, ginger, extra virgin olive oil
- pesce crudo – japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli
- cured salmon – house marinated, red onions, capers, crescenza cheese, brioche, ossetra caviar

to continue

- zuppa di funghi – creamy mushroom soup, garlic croutons, parsley, truffle cream
- sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil
- tuscan kale salad – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts
- mixed greens – escarole, endive, frisée, apple, dates, gorgonzola, honey lemon vinaigrette
- mozzarella di bufala – pickled local mushrooms, endive salad, fava beans, aged balsamic
- roasted bone marrow – imported snails, champagne emulsion, black garlic, aromatic herbs
- prime beef tartare – ciabatta crostini, shallots, capers, parsley, preserved lemon mustard aioli
- foie gras – seared hudson valley foie gras, pistachio, toasted brioche, huckleberry sauce
- imported cured meats and cheese – prosciutto, speck, calabrian salame, mortadella, reggiano

ligurian focaccina

- tradizionale – crescenza cheese, wild arugula, ligurian extra virgin olive oil
- pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza
- funghi – crescenza, sautéed field mushrooms, asparagus, squash blossoms, italian parsley

homemade pasta

- handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil
- casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
- agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma
- ravioli – salmon and shrimp filled, tomato, garlic, basil, spicy crustacean sauce
- fettuccini – basil infused fresh pasta, duck and pheasant sausage ragú, porcini mushrooms, parmesan
- saffron infused pasta – butter poached maine lobster, tomato crema, basil, chili flakes
- scoglio – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n’duja sauce
- linguini – fresh extruded pasta, red deep-sea crab, lemon cream sauce, chives, salmon pearls

the sea and land

- icelandic cod – almond crusted, forbidden rice, parsley, olive tapenade, lemon-caper butter
- north sea salmon – crushed english peas, lion’s mane mushroom duxelles, black garlic sauce
- branzino – mediterranean sea bass, celery root purée, san marzano tomatoes, capers, olives
- lobster – roasted 14oz maine lobster tail, asparagus, yukon gold potatoes, drawn butter
- free range half chicken – couscous, root vegetables, goat cheese cream, black truffle natural jus
- pork belly – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde
- lamb chops – plancha seared welsh lamb, fregola, fava beans, nardello bagna cauda, nebbiolo
- prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata
- new york steak – 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda
- dry aged rib eye steak – prime 16oz. flannery beef, trumpet mushrooms, sundried tomato butter

to the side

- duck fat roasted potatoes – garlic, chili flakes, aromatic herbs
- brussels sprouts – crispy pancetta, tuscan olive oil
- baked cauliflower – sweet pepper romesco sauce, capers, oregano, toasted almonds

bread service, for the table

- ciabatta, olive sourdough, strega – spring pea & lemon infused butter, sundried tomato-olive tapenade

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness