

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 – creamy heirloom carrot soup, sautéed rock shrimp, coriander 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

ravioli – four cheese filled, black garlic, english peas, guanciale butter sauce

fettuccini – basil infused fresh pasta, duck and pheasant sausage ragú, porcini mushrooms, parmesan

agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma

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

tortellini – prosciutto filled, mortadella, pistachios, shaved umbrian black truffles

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, lemon-caper butter sauce

north sea salmon – braised pointed cabbage, lion's mane mushroom, nardello pepper crema

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, zucchini purée, mint, olives, nebbiolo reduction

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

roasted potatoes – garlic, chili flakes, aromatic herbs, olive oil

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 – baked daily, tuscan kale butter, olive-sun dried tomato tapenade

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