

## Dinner Menu

### seafood starters

<b>squid</b> – plancha grilled calamari, summer vegetable salad, cherry tomatoes, calabrian pepper crema	23*
<b>smoked trout</b> – roasted baby beets, endive, frisee, horseradish cream, preserved lemon dressing	25*
<b>crudo</b> – japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	33*
<b>cured salmon</b> – house marinated, red onions, capers, crescenza cheese, brioche, ossetra caviar	36*

### to continue

<b>zuppa</b> – creamy roasted tomato-fennel soup, sautéed lobster, sour cream, basil, n’duja croutons	21
<b>sweet and spicy peppers</b> – filled with soft cheese, grana padano, arugula oil	14
<b>tuscan kale salad</b> – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
<b>mixed greens</b> – escarole, endive, frisée, apple, dates, gorgonzola, chili lemon vinaigrette	19
<b>roasted bone marrow</b> – imported snails, champagne emulsion, black garlic, aromatic herbs	25
<b>creamy mozzarella</b> – heirloom tomatoes, red onions, basil, yellow pepper crema	26
<b>prime beef tartare</b> – shallots, capers, parsley, dijon mustard, parmigiano reggiano	33*
<b>foie gras</b> – seared hudson valley foie gras, pistachio, toasted brioche, blackberry sauce	35
<b>imported cured meats and cheese</b> – prosciutto, speck, calabrian salame, mortadella, reggiano	41

### matteo's pizza

<b>margherita</b> – san marzano tomatoes, fior di latte, basil	25
<b>italian sausage</b> – orange infused gorgonzola, fior di latte, rapini	33
<b>shrimp</b> – mozzarella, leeks, plum tomato sauce, calabrian spicy salame, chives	36
<b>lobster</b> – zucchini, cherry tomatoes, fontina cheese, basil, squash blossoms	41

### homemade pasta

<b>handkerchief pasta</b> – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	25
<b>bucatini all’ amatriciana</b> – extruded pasta, guanciale, pancetta, onions, tomatoes, basil, pecorino	31
<b>casonzei</b> – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	31
<b>agnolotti</b> – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	33
<b>ravioli</b> – lobster and shrimp filled pasta, spinach, mascarpone, leeks, parsley, creamy tomato sauce	39
<b>tortellini</b> – parma prosciutto filled pasta, pistachios, artisan mortadella, shaved umbrian black truffles	41
<b>scoglio</b> – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n’duja sauce	46
<b>linguini</b> – fresh struded pasta, butter poached maine lobster, zucchini, basil, squash blossoms	49

### the sea and land

<b>branzino</b> – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives	43*
<b>north sea salmon</b> – braised baby turnips, black truffle cream sauce, lion’s mane mushrooms	45*
<b>chilean sea bass</b> – oven poached, squid ink potato vellutata, braised leeks, marinated tomatoes	69*
<b>lobster</b> – roasted australian lobster tail, asparagus, potatoes, drawn butter	85*
<b>roasted free range half chicken</b> – couscous, root vegetables, parsley, black truffle natural jus	43
<b>pork belly</b> – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde	39
<b>lamb chops</b> – plancha seared welsh lamb, zucchini puree, sweet pepper, olive natural jus	71*
<b>prime beef short rib</b> – red wine braised, parmesan risotto, roasted cipollini, gremolata	73
<b>new york steak</b> – 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda	81*
<b>dry aged rib eye steak</b> – prime 16oz. flannery beef, roasted mushrooms, bourbon infused butter	85*

### to the side

<b>roasted potatoes</b> – garlic, chili flakes, aromatic herbs, olive oil	18
<b>brussels sprouts</b> – crispy pancetta, tuscan olive oil	18
<b>baked cauliflower</b> – sweet pepper romesco sauce, capers, oregano, toasted almonds	21

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