

Featured Wines

uccelliera, 2020 rosso di montalcino 65
d.o.c. montalcino, 100% sangiovese

uccelliera, 2017 brunello di montalcino 145
d.o.c.g. montalcino, 100% sangiovese

ca' montebello, pinot nero (NV) 29
lombardi, 100% pinot nero, still (bright, floral, fruity); pinot nero frizzante (delicate apple and peach)



dinner MENU

Antipasti

ricotta al forno 17
house-made ricotta, house red sauce, d.o.p. pecorino romano; baked & served with toasted pinsa romano

caprese 23
d.o.p. mozzarella di bufala, roasted campari tomatoes marinated in white balsamic, house-grown basil, balsamic of modena glaze

carciofi alla romana 22
white wine marinated artichokes with stem, evoo, pecorino romano, oregano, garlic

mozzarella avvolta 21
d.o.p. mozzarella di bufala, prosciutto di parma, house-grown sage, signature red sauce, pecorino; served with toasted bread

le lumache 24
2 dozen snails, house-roasted garlic butter; served with toasted bread

vongole in brodo 36
1-1/2 dozen countneck clams, steamed in a butter, white wine & garlic cream sauce; half order 27

capesante avvolte 29
3 large U10 fresh, wild caught, dry Georges Bank sea scallops wrapped in hickory and maple house-smoked pancetta, drizzled with tuscan extra virgin olive oil and baked to perfection; finished with a touch of fresh cracked pepper

calamari calabrese 24
fresh, illex calamari simmered with crushed san marzano tomato, a hint of garlic, and calabrian peppers

Pizza Napoletana

the original; made with finely milled imported tipo 00 flour and extra virgin olive oil, baked on stone and topped with fresh cheese

margherita di campana 10" | 12"
crushed san marzano, d.o.p. mozzarella di bufala, house-grown basil, evoo 17 | 21

margherita pugliese 17 | 21
signature red sauce, d.o.p. stracciatella, house-grown basil, evoo

Frutti di Mare

branzino 65

whole, oak-grilled, fresh-caught mediterranean sea bass topped with gremolata, roman artichokes; approximate weight 1.5+ lbs

pasta alla vongole e bottarga 52

countneck clams, steamed in panna, white wine, and garlic over picci, d.o.p. pecorino romano, bottarga di muggine, fresh herbs & red pepper flake; choice of insalata di casa or lobster bisque

capesante di mare 62

5 large U10 fresh, wild caught, oak-grilled Georges Bank dry sea scallops atop fresh tagliolini all'uovo in a roasted red pepper reduction; choice of insalata di casa or lobster bisque

Carne

braciola di vitello 89

oak-grilled, pecorino crusted, 18oz usda prime, bone-in veal chop; served with friarielli

agnello scottadito 67

four frenched new zealand lamb chops, lightly seasoned and grilled over oak; served with cannellini mash and roman artichokes

TAGLI DEL PATRIMONIO (HERITAGE CUTS)

bistecca alla fiorentina (market)/oz

oak-grilled, usda certified, 2" thick 1881 hereford heritage porterhouse*, simply seasoned with kosher salt and fresh-cracked peppercorn; finished table-side with tuscan evoo, 10-year & 40-year aged balsamic of modena

*served in the traditional tuscan style, "al sangue" with the filet cooked to medium rare and the ny strip to rare, allowed to rest, removed from the bone and sliced; ask your server for available sizes

bistecca alla costata 89

24oz oak-grilled, usda certified, 1881 hereford heritage ribeye; simply seasoned with kosher salt and fresh-cracked peppercorn; finished with choice of mediterranean anchovy butter or calabrian chili butter

Contorni (sides)

cannellini mash 20 (serves 2-3)

creamy blend of cannellini beans and roasted garlic, finished with fresh-cracked peppercorn; half 12 (serves 1)

carciofi alla griglia 22 (4 pcs)

white wine marinated artichokes with stem; half 14 (2 pcs)

friarielli 15 (serves 2-3)

sauteed broccoli raab; half 8

Insalata e Zuppa

insalata della casa 11

mixed greens, house-made roasted tomato & garlic vinaigrette, fire-roasted & marinated tomatoes, red onion, kalamata olives, grana padano

lobster bisque 13

maine lobster, cream, sherry; bowl

Pasta

served with choice of insalata di casa or cup of lobster bisque (bowl +3)

cacio e pepe 28

pici, d.o.p. pecorino romano, evoo, fresh-cracked pepper

carbonara 35

pici, guanciale, egg, d.o.p. pecorino romano, evoo, fresh-cracked pepper

tartufo nero 44

pici, guanciale, egg, shaved black truffle & crema di parmigiana-reggiano, parmigiano reggiano traversetolese

ragu alla bolognese 34

pappardelle, veal, beef, pork, san marzano, panna, d.o.p. grana padana;
add scoop of house-made ricotta (+3.5)

salsiccia 37

pappardelle, house-made sweet or hot italian sausage, stracciatella, roasted red pepper reduction;
add scoop of house-made ricotta (+3.5)

carciofi e capperi 33

pappardelle, artichoke, sicilian capers, colatura di alici, squeeze of lemon, fresh-cracked pepper, d.o.p. traversotolese

pesto di rucola 28

fresh tagliolini all'uovo, house-made walnut & arugula pesto, d.o.p. pecorino romano

pomodoro 24

fresh tagliolini all'uovo, crushed san marzano, house-grown basil;
add scoop of house-made ricotta (+3.5)

arrabbiata 28

fresh tagliolini all'uovo, crushed san marzano, fried garlic, calabrian pepper;
add scoop of house-made ricotta (+3.5)

Bevande

fresh brewed iced tea 3

add mango or raspberry syrup (+1)

baladin italian soda 5

agrumata (mixed citrus), cedrata (mediterranean citron), cola (kola nut), mela zen (apple & ginger), ginger (herb & bitters), spuma nera (myrtle leaf & orange)

boylan's craft soda 3.5

cane cola, diet cola, birch beer, root beer, diet root beer, creme soda, orange soda, black cherry, ginger ale, sparkling lemonade

Caffè

ristretto 3.5

espresso 3.5

lungo 3.5

americano 3.5

cioccolata 4

steamed milk, ghirardelli chocolate sauce

Dolci

cannoli

crisp shell with house-made cannoli cream
chocolate-dipped shell (+1)

original sweetened cream 5

butterscotch, chocolate, or peanut butter chip 6

pistachio or hazelnut 7

cannoli misti 10

assortment of 3 flavors above in mini shells; no doubles, please

torta della nonna 8

lemon tart topped with slivered almonds and pine nuts

pistachio & ricotta 8

layers of pistachio creme, whipped ricotta & airy sponge cake

Digestivi

tawny porto 8

van zellers

tannat dessert wine 10

2014 madera sella, canelones, uruguay

san pelligrino, 1L 5

san pelligrino, 330mL 3

aranciata (orange), or limonata (lemon)

hot brewed coffee 3

add vanilla, hazelnut, caramel or sf french vanilla (+1)

hot brewed tea 3

masala (black), earl grey, green, white/green fusion, spearmint, mango passionfruit

caffè latte 4.5

espresso, steamed milk; add flavoring (+0.5)

cappuccino 4.5

espresso, steamed milk, foam; add flavoring (+0.5)

breve 5.5

espresso, steamed half & half, foam; add flavoring (+0.5)

caffè mocha 5.5

espresso, ghirardelli chocolate sauce, steamed milk, foam

spumoni bomba 13 CURRENTLY UNAVAILABLE

strawberry, chocolate & pistachio gelati draped in dark chocolate with a drizzle of white chocolate

gelato limon 10 CURRENTLY UNAVAILABLE

tiramisu 7

cold-brew soaked lady fingers, sweetened mascarpone, cocoa

limoncello cake 8

moist yellow cake, sweetened lemon mascarpone

rainbow cookies 5

raspberry & almond between layers of cake; draped in dark chocolate

limoncello 8

fortified wine in the style of the classic italian after-dinner drink

ruby reserve porto 10

quinta das bandeiras, passagem