

Featured Wines

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

voliero, 2016 brunello di montalcino 140
d.o.c.g. montalcino, 100% sangiovese

ca' montebello, pinot nero (NV) 34
lombardi, 100% pinot nero, still (bright, floral, fruity); pinot nero frizzante (delicate apple and peach)



dinner MENU

Featured Dish

porchetta 45
herb-stuffed pork loin in the roman style, topped with porcini mushroom sauce; served with roasted garlic cannellini mash

Antipasti

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

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

capesante avvolte 29
2 fresh, wild caught, dry Georges Bank U8 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 alla calabrese 24
fresh, illex calamari simmered with crushed san marzano tomato, a hint of garlic, and calabrian peppers

Frutti di Mare

capésante di mare 62

3 large U8 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

agnello scottadito 74

four frenched new zealand lamb chops, lightly seasoned and grilled over oak

TAGLI DEL PATRIMONIO (HERITAGE CUTS)

bistecca alla fiorentina 285

54oz 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

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)

carciofi alla griglia 22 (3 pcs)

white wine marinated artichokes with stem, evoo, pecorino romano, oregano, garlic

friarielli 15 (serves 2-3)

sauteed broccoli raab; half 8

cannellini 16 (serves 2)

mashed cannellini beans with roasted garlic; half 10

Bevande

fresh brewed iced tea 4

add mango, raspberry or peach syrup (+1)

baladin italian soda 5

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

boylan's craft soda 3.5

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

san pellegrino, 500mL

san pellegrino, 330mL 3

aranciata (orange)

hot brewed coffee 5

add vanilla, hazelnut, caramel or sugar free french vanilla (+1)

hot brewed tea 5

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

Insalata

insalata della casa 11

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

red pepper bisque 11

cup of creamy smoked gouda and roasted red pepper bisque; bowl +2

lobster bisque 11

cup of rich, creamy bisque of maine lobster, cream, sherry; bowl +2

Pasta

served with choice of insalata di casa or cup of creamy bisque; bowl +2

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, shaved d.o.p. parmigiano reggiano traversetolese

ragu alla bolognese 34

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

salsiccia e pomodoro 37

pici, house-made sweet or hot italian sausage, straciatella, crushed san marzano tomato;
add scoop of house-made ricotta (+3.5)

salsiccia e peperoncino arrosto 41

pappardelle, house-made sweet or hot italian sausage, straciatella, 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. traversetolese

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)