

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)

castello delle regine, 2018 rosso di podernovo 54
i.g.t. umbria, 80% sangiovese, 10% montepulciano, 10% syrah



dinner MENU

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

vongole in brodo 36

2 1/2 dozen middleneck clams, steamed in a butter, white wine & garlic cream sauce; half order 27

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

cozze blu alla calabrese 27

3 dozen arctic blue mussels simmered with crushed san marzano tomato, a hint of garlic, and calabrian peppers

Frutti di Mare

branzino 65

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

pasta alla vongole e bottarga 52

2 dozen middleneck 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

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; served with friarielli

agnello scottadito 67

four frenched new zealand lamb chops, lightly seasoned and grilled over oak; served with friarielli

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)

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

insalata della casa 11

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

bisque 11

cup of creamy smoked gouda and roasted red pepper bisque; 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 padana;
add scoop of house-made ricotta (+3.5)

salsiccia e pomodoro 37

pici, house-made sweet or hot italian sausage, stracciatella, 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, 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 4

add mango, peach, 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, root beer, diet root beer, creme soda, orange soda, black cherry, ginger ale, sparkling lemonade

san pelligrino, 1L 5

san pelligrino, 330mL 3

aranciata (orange), or limonata (lemon)

hot brewed coffee 4

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

hot brewed tea 4

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

Caffè

ristretto 4

espresso 4

lungo 4

americano 4

cioccolata 5

steamed milk, ghirardelli chocolate sauce

caffè latte 5

espresso, steamed milk; add flavoring (+0.5)

cappuccino 5

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

breve 6

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

caffè mocha 6

espresso, ghirardelli chocolate sauce, steamed milk, foam

Dolci

pistachio cannoli 7

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

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

ricotta cheesecake 12

italian ricotta cheesecake topped with saba

gelato limon 10

tiramisu 7

cold-brew soaked lady fingers, sweetened mascarpone, cocoa

limoncello cake 8

moist yellow cake, sweetened lemon mascarpone

rainbow cookies 6

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

Digestivi

tawny porto 8

van zellers

tannat dessert wine 15

2014 madera sella, canelones, uruguay

limoncello 8

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

ruby reserve porto 10

quinta das bandeiras, passagem