

ANTIPASTI

- American Kobe Beef Meatballs, Caciocavallo12
- Oven Baked Jonah Lump Crab Cake, Whole Grain Mustard15
- La Quercia Prosciutto Americano, Burrata, Kumquat, Marmalade, Figs16
- * Tuna Tartare, Avocado, Chili Aioli, Davio's Herb Pasta Chips™17
- Jumbo Shrimp, White Grits, Pecorino, Pancetta, Shallot Butter16
- Oysters Rockefeller16

MARCHI

- Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo12
- Chicken Parm Spring Rolls®, Marinara12
- Buffalo Chicken Spring Rolls®, Blue Cheese12
- Shrimp Cotija Spring Rolls™, Citrus Aioli12
- Reuben Spring Rolls™, Thousand Island12
- Sampler of Spring Rolls — One of Each Roll18

INSALATE

- Baby Arugula, Shaved Parmigiano, Lemon Olive Oil9
- Artisan Lettuces, Beets, Blue Cheese Croquettes, Honey Chardonnay Vinaigrette13
- Chopped Romaine, Green Beans, Chickpeas, Egg, Onion, Niman Bacon, Blue Cheese12
- Butter Lettuce, Cherry Tomatoes, Gorgonzola, Herb Vinaigrette9
- Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano14

FARINACEI

- All pasta dishes are available as appetizers
- Spaghettini, Fresh Basil, San Marzano Tomatoes18
- Sausage Rigatoni, Broccoli Rabe, Garlic, Chili Flakes27
- Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil28
- Four Cheese Ravioli, Herb Parmigiano Brodo24
- Pappardelle, Slow Braised Rabbit, Root Vegetables, Shaved Ricotta Salata24
- Egg Fettuccine, Maine Lobster, Uni Butter32

CLASSICI

- Roasted Tomato Soup, Goat Cheese Chive Crostini9
- * Crispy Chicken Livers, Port Balsamic Glaze, Glass Spinach, Toasted Pine Nuts12
- Fried Calamari, Hot Cherry Peppers, Citrus Aioli14
- Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic12

- Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream24
- Tagliatelle Bolognese, Braised Veal, Beef, Pork, Tomato Sauce24
- Fresh Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream34
- * Grilled Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port48

CASERECCI

- Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter29
- * Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata30
- * Slow Braised Pork Cheeks, Soft Polenta, Caramelized Pearl Onions, Spring Peas32
- * Seared Sea Scallops, Cherry Tomato Conserva, Charred Broccoli, Poached Garlic Favetta36
- * Sautéed Veal Tenderloin, Cipollini, King Oyster Mushrooms, Fingerling Potatoes, Marsala35
- * Grilled Prime Flat Iron, Broccoli Rabe, Sea Salt Fries, Davio's Steak Sauce32
- Braised Beef Short Ribs, Horseradish Mashed Potatoes, Swiss Chard35
- Mahi Mahi, Cauliflower Puree, Fingerling Potatoes, Pine Nut Gremolata30
- Roasted Acorn Squash, Organic Mushroom Risotto, Fennel-Hazelnut Salad23
- * Yellowfin Tuna, Vinegar New Potatoes, Asparagus, Pistachio Pesto32

CARNI

- * 8 oz Prime Flat Iron26
- * 8 oz Center Cut Filet Mignon43
- * 10 oz Center Cut Filet Mignon49
- * 14 oz Prime Natural Aged New York Sirloin51
- * 16 oz Prime Natural Aged Ribeye48
- * 16 oz Center Cut Veal Rib Chop47

PESCE

- * Atlantic Salmon26
- Jonah Lump Crab Cakes32
- * Georges Bank Sea Scallops34
- * Jumbo Shrimp34
- Whole Branzino, Thyme, Lemon34
- Mahi Mahi26
- * Yellowfin Tuna30

SALSE

- Davio's Steak Sauce
- Brandy Peppercorn
- Horseradish

- Port Wine
- Prezzemolata

CONTORNI

- Tonino's Spinach alla Romana9
- Sautéed Green Beans, Crispy Pancetta8
- Asparagus, Garlic, Olive Oil10
- Sautéed Mushrooms, Aged Balsamic9
- David Bieber's Crispy Onion Rings5
- Brussels Sprouts, Hazelnuts, Honey8
- Cauliflower, Peppadews8
- Spicy Broccoli Rabe, Chili Flakes8
- Creamy Potatoes8
- Mac & Cheese, White Truffle Oil8
- (add Fresh Maine Lobster)20
- Blue Cheese Croquettes9
- Horseradish Mashed Potatoes9
- Root Vegetable Ragout8
- Organic Mushroom, Truffle Risotto10
- Hand Cut Truffle Parmigiano Fries9

NOTES: