

## ANTIPASTI

- Davio's Homemade Sausage10
- Crispy Cider Braised Pork Belly, Warm Heirloom Apples11
- \* Tuna Tartare, Avocado, Chili Aioli17
- Grilled Spanish Octopus, Celery Root Purée, Roasted Potatoes, Pistachios, Lemon16
- Chilled Lobster Cocktail, Mustard, Cocktail Sauce27
- Oysters Rockefeller16

## INSALATE

- Baby Arugula, Shaved Parmigiano, Lemon Olive Oil10
- D'Anjou Pears, Endive, Gorgonzola Dates, Spicy Pecans, Champagne Vinaigrette14
- Chopped Romaine, Green Beans, Egg, Onion, Niman Bacon, Blue Cheese13
- Baby Iceberg, Tomatoes, Bacon, Onions, Herb Buttermilk14
- Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic12

## FARINACEI

- All pasta dishes are available as appetizers
- All pasta dishes made with gluten-free penne pasta or gluten-free gnocchi
- Penne, Fresh Basil, San Marzano Tomatoes20
- Penne, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil28
- Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce27
- Penne, Manilla Clams, Garlic, Cherry Tomatoes, Parsley, Lemon Butter28
- Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream25
- Penne, Crispy Duck Bacon, Carbonara, Poached Farm Duck Egg26
- Penne, Homemade Sausage, Butternut Squash, Sage Butter28
- Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil24
- Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream35

## CASERECCI

- Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter29
- \* Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata30
- \* Pan Seared Georges Bank Sea Scallops, Sweet Creamy Corn, Mashed Potatoes37
- Grilled Swordfish, Roasted Potatoes, Olives, Capers, San Marzano Tomatoes, Broccoli Rabe38
- \* Long Island Duck, Herb Parmigiano, Green Beans, Pear Mostarda34
- \* Sautéed Veal Tenderloin, Oyster Mushrooms, Cipollini, Potatoes, Marsala38
- \* Grilled Niman Ranch Pork Chop, Creamy Potatoes, Vidalia Onion, Cherry Pepper Jam39
- \* Grilled Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port49

- Pan Roasted Maine Lobster, Creamy Potatoes, Lemon Tarragon Butter45
- Halibut, Littlenecks, Crème Fraiche, Smoked Bacon, Gremolata39
- \* Beef Tournedos, Creamy Potatoes, Shishito Peppers, Oyster Mushrooms, Bordelaise41
- Acorn Squash, Zucchini, Campari Tomatoes, Spinach23

## CARNI

- \* 8 oz. Prime Flat Iron26
- 11 oz. Braised Beef Short Ribs33
- \* 8 oz. Center Cut Filet Mignon43
- \* 10 oz. Center Cut Filet Mignon49
- \* 16 oz. Niman Ranch Double-Cut Pork Chop36
- \* 14 oz. Prime Natural Aged New York Sirloin51
- \* 16 oz. Prime Natural Aged Ribeye48
- \* 16 oz. Center Cut Veal Rib Chop47
- \* 24 oz. Prime Natural Aged Bone-in Ribeye Chop59

## PESCE

- \* Atlantic Salmon26
- \* Georges Bank Sea Scallops34
- Jumbo Shrimp34
- \* Yellowfin Tuna37
- Swordfish35
- Atlantic Halibut35

## CONTORNI

- Baked Eggplant, Fresh Mozzarella9
- Shishito Peppers, Onions9
- Wild Mushrooms Aged Balsamic10
- Sautéed Green Beans, Crispy Guanciale8
- Tonino's Spinach alla Romana10
- Asparagus, Garlic, Olive Oil11
- Roasted Brussels Sprouts, Cipollini10
- Creamy Potatoes8
- Butternut Squash Risotto, Bacon10
- Herb Parmigiano Polenta8
- Horseradish Whipped Potatoes8
- Yukon Baby Potatoes8

