



est. 2000

Spring 2015

Chilled jumbo shrimp cocktail	4.50	each	
Little neck clams on the half shell	1.75	each	
Blue point, long island oysters	2.50	each	
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Piatto di salumi italiani: mortadella, bresaola, cacciatorino, coppa	18.		
Prosciutto di Parma, mozzarella di bufala	16.		
Carpaccio beef tenderloin, arugula, lemon, parmigiano	16.		
House-made sausage, garlic and sage, cannellini beans	14.		
Baked eggplant, tomato and mozzarella	12.		
Iceberg wedge, gorgonzola and peppercorns	10.		
Arugula, pear and pecorino toscano	12.		
Asparagi grigliati con burrata	16.		
Carciofo ripieno, stuffed artichoke	14.		
Clams casino	14.		
Calamaretti, grilled, chili oil	16.		
Polpo al forno, (octopus) fagiolini, patate e olive	18.		
Cannellini bean soup	10.		
Stracciatella, Heermance Farms eggs, spinach, parmigiano cheese	10.		
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Ravioli, goat cheese filled, asparagus, speck	20.		
Spaghetti al pomodoro	18.		
Linguine alle vongole	20.		
Paccheri alla norma, tomato, eggplant, ricotta salata	20.		
Fettuccine, lamb ragu, pecorino	22.		
Straw and hay tagliolini, peas and prosciutto	20.		
Garganelli, ragu antico di carne	20.		
Lasagna bolognese	22.		
La carbonara	20.		
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Porterhouse for two, dry aged	98.		
T-bone, dry aged	52.		
New York strip, dry aged	48.		
Certified Angus Beef			
Rib eye on the bone, dry aged	48.		
Filet mignon, green peppercorn sauce	46.		
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Pork chop, sautéed apples and bacon	28.		
Veal piccata al limone, asparagus	30.		
Organic chicken alla diavola	26.		
Organic chicken scarpariello, fennel sausage & mushrooms	28.		
Freshwater trout, polenta battered, herbs, lemon	26.		
Halibut, pan seared filet	32.		
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Roasted rosemary potatoes	7.	Grilled jumbo asparagus	9.
Fries	7.	Roasted brussel sprouts	8.
Creamed spinach	8.	Roasted Italian peppers	8.
Spinach, garlic and oil	8.	Broccoli di rape	9.