

# PRIMI

## ZUPPA LOMBARDI

SAUSAGE, ESCAROLE, CANNELLINI  
\$9

## CAESAR SALAD

ROMAINE, PARMESAN,  
TUSCAN CROUTONS  
\$9

## BOSTON BIBB \*\*

SHAVED RED ONION, SHOWER OF  
MAYTAG BLUE CHEESE,  
WALNUT VINAIGRETTE  
\$9

## LOBSTER CAKES

SHALLOTS, LOBSTER VIN,  
CAPER-TARRAGON AIOLI  
\$12

## BEEF CARPACCIO \*\*

ROQUEFORT CHEESE,  
HAZELNUT POLENTA, HORSERADISH  
\$14

## BRICK OVEN OYSTERS

CHORIZO, MASCARPONE  
\$12

## SPICY CALAMARI

CHIPOTLE AÏOLI  
\$14

## SEARED FOIE GRAS \*\*

PEARS, WALNUTS,  
RIESLING GELÉE  
\$16

## TUNA TARTARE \*\*

CRISPY ROCK SHRIMP,  
CUCUMBER SALAD,  
SESAME DRESSING  
\$14

## ANTIPASTO DELLA CASA \*\*

\$5 EACH SELECTION

### VEGETALE

SPICY CHICKPEAS  
MARINATED OLIVES  
ROASTED PEPPERS  
ROASTED BEETS  
ARTICHOKES

### SALUMI

PROSCIUTTO  
MORTADELLA  
CAPICOLA  
SALAMI  
SOPPRESSATA

### FORMAGGIO

SHARP PROVOLONE  
FRESH MOZZARELLA  
FARMHOUSE CHEDDAR  
PECORINO ROMANO  
GOAT

### CHEF'S ANTIPASTO

SERVES 2-4  
\$20

### FAMILY-STYLE ANTIPASTO

SERVES 6-8  
\$40

EACH ANTIPASTO COMBINATION WILL FEATURE THE FOLLOWING ITEMS:

*MUSTARD, JELLY, SPICED NUTS*

## CONTORNI

\$7 EACH

CHEDDAR POLENTA

BROCCOLINI POTATO PURÉE

RISOTTO CARBONARA BRUSSELS SPROUTS

BACON-STREWN CABBAGE

## 🌀 CHEF'S TASTING 🌀

4-COURSE \$47

WITH WINE PAIRINGS \$82

\* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE THE RISK OF FOOD BORNE ILLNESS.

\*\* THESE ITEMS MAY CONTAIN NUT OR PEANUT PRODUCTS.

# SECONDI

## PASTA

### HANDCRAFTED GNOCCHI

ROASTED TOMATO SAUCE, PARMIGIANO-REGGIANO  
\$18

### SPAGHETTI POLPETTINE 'BROOKLYN' STYLE

HANDCRAFTED MEATBALLS, ROASTED TOMATO SAUCE,  
BASIL, PARMIGIANO-REGGIANO  
\$19

### CAVATELLI \*\*

EGGPLANT, CAPERS, RAISINS, PINE NUTS  
\$18

### FETTUCCINI & CLAMS

COCKLES, BACON, ROASTED CORN, CALABRESE PEPPERS  
\$26

### ORECCHIETTE \*\*

SPICY SAUSAGE RAGOÛT, PESTO, PECORINO ROMANO  
\$20

### TORTELLI OF BUTTERNUT SQUASH \*\*

PROSCIUTTO, SAGE, BROWN BUTTER  
\$19

### VEAL AGNOLOTTI

ROASTED MUSHROOMS, FRIED ONIONS, TRUFFLE CREMA  
\$25

## PESCE

### LOBSTER CARBONARA

2.5 LOBSTER, CARROT NAGE, CARBONARA RISOTTO  
\$50

### WILD SALMON

BRUSSELS SPROUTS, CHANTERELLE MUSHROOMS, SWEET POTATO PURÉE  
\$30

### WOOD GRILLED TUNA \*

SPAGHETTI SQUASH, FREGOLA, CLAM VINAIGRETTE  
\$30

### SCALLOPS

CELERY ROOT PURÉE, FRISÉE APPLE SALAD  
\$28

### STRIPED BASS EN CARTOCCIO

WHITE BEANS, TOMATO CONFIT, LEMON, MINT  
\$32

## CARNE

### CORNMEAL-CRUSTED CHICKEN

GRILLED SHRIMP, CHEDDAR POLENTA, ONION RELISH  
\$26

### KURABUTO PORK SHANK \*

BACON-STREWN CABBAGE, POTATO PURÉE  
\$26

### 8OZ FILET MIGNON \*

BROCCOLINI, ADULT MAC 'N' CHEESE  
\$38

### RACK OF LAMB \*

GNOCCHO FRITTO, PUMPKIN PURÉE, MINT GREMOLADA  
\$34

### BISTECA ALLA FIORENTINA \*\*

22OZ PORTERHOUSE, ROASTED POTATO, AGRODOLCE, ROMESCO SAUCE  
\$52



## FLATBREADS

### ARTHUR AVENUE

ROASTED TOMATOES, GARLIC, OLIVE OIL,  
MOZZARELLA, PARMESAN  
\$9

### BRONX BOMBER

ROASTED TOMATOES, MOZZARELLA,  
THINLY SLICED PEPPERONI  
\$11

### PROVENÇAL

RATATOUILLE, BRIE  
\$11

### TUSCAN

FONTINA, GORGONZOLA, PROSCIUTTO,  
ROSEMARY-FIG JAM  
\$12

### BIANCO

BROCCOLI RABE, ROASTED GARLIC,  
FONTINA, SAUSAGE  
\$12

### GRILLED MARGHERITA

FIRE-ROASTED TOMATOES, FRESH BASIL,  
MOZZARELLA  
\$10

*'NEVER TRUST A ROUND PIZZA'*

*-TODD ENGLISH*