

PRIMI

CHILLED TOMATO SOUP

CRAB AVOCADO SALAD,
TOMATOES, JALAPEÑOS
\$9

BEEF CARPACCIO *

GREENS, BRIOCHE, EGG,
HORSERADISH CREMA
\$14

FRITTO MISTO CALAMARI

CHEF'S CREATION
\$14

BOSTON BIBB **

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

CAPRESE SALAD

TOMATOES, MOZZARELLA
\$14

DUCK SALAD **

SPINACH, CRANBERRIES,
GOAT CHEESE,
WALNUTS, AGRODOLCE
\$12

CAESAR SALAD

ROMAINE, PARMESAN,
TUSCAN CROUTONS
\$9

CRISPY OYSTER SALAD **

MANGO, CITRUS, FENNEL,
PINE NUTS
\$10

SEARED FOIE GRAS

FIG DONUT, HONEY, CHEESE,
SEASONAL FRUIT JAM
\$16

ANTIPASTO DELLA CASA

\$4 EACH ITEM

VEGETALE

GRILLED SQUASH
MARINATED ARTICHOKE
STUFFED CHERRY PEPPERS
ROASTED PEPPERS
OLIVES

SALUMI

PROSCIUTTO
MORTADELLA
CAPICOLA
SALAMI
SOPPRESSATA

FORMAGGIO

SHARP PROVOLONE
FRESH MOZZARELLA
FARMHOUSE CHEDDAR
PECORINO ROMANO
GOAT

EACH ANTIPASTO COMBINATION WILL FEATURE THE FOLLOWING ITEMS:

MUSTARD, JELLY, BREADSTICKS, BAGNA CAUDA, FRIED CAPERS, CANDIED NUTS

CONTORNI

BISTRO FRIES

COUSCOUS

RISOTTO CARBONARA FOUR-BEAN SAUTÉ

WHOLE GRAIN MUSTARD MASH ROASTED PEACH POLENTA

RAPINI

CHEF'S TASTING

4-COURSE \$60

WITH WINE PAIRINGS \$95

* 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 BAKED GNOCCHI

ROASTED PLUM TOMATO SAUCE BAKED WITH FRESH MOZZARELLA
AND PARMIGIANO-REGGIANO
\$17

SPAGHETTI POLPETTINE 'BROOKLYN' STYLE

HANDCRAFTED MEATBALLS, ROASTED TOMATO SAUCE,
BASIL, PARMIGIANO-REGGIANO
\$18

STRASCINATI

SHRIMP, CHICK PEAS, GRILLED ONIONS, TOMATOES, CAPERS, FETA, AGLIO E OLIO
\$24

LOBSTER CANNELLONI

WHOLE WHEAT PASTA, LOBSTER, ROASTED TOMATOES, CORN SAUCE
\$28

SPINACH RAVIOLI

MOZZARELLA, PARMESAN, RICOTTA, TOMATO CREAM SAUCE
\$18

PESCE

SEARED SCALLOPS

PANCETTA, ENGLISH PEAS, RISOTTO
\$30

CRISPY SKIN SALMON

PROSCUITTO WRAPPED TREVISANO, COUSCOUS
\$28

SWORDFISH

PANZANELLA SALAD, CRAB RAVIOLI
\$30

WOOD GRILLED TUNA *

COOL SESAME NOODLES, STIRFRY VEGETABLES,
SPICY MANGO PINEAPPLE JAM
\$30

CHILEAN SEABASS

FOUR-BEAN SAUTÉ, LEMON CREMA
\$34

CARNE

TUSCAN CHICKEN

GRILLED SHRIMP, ROASTED PEACH POLENTA, FIVE-ONION SALAD
\$24

KURABUTO PORK SHANK

RADISH SALAD, WHOLE GRAIN MUSTARD MASH
\$30

8OZ FILET MIGNON *

POTATO GRATIN, RAPINI
\$38

VEAL MILANESE

TRUFFLE SALAD, PECORINO CHEESE, ARTICHOKE SMEAR
\$36

22OZ DRY-AGED PORTERHOUSE *

CRAB, EGG, ASPARAGUS, BISTRO FRITES
\$52



FLATBREADS

ARTHUR AVENUE

ROASTED TOMATOES, GARLIC, OLIVE OIL,
MOZZARELLA, PARMESAN

\$9

BRONX BOMBER

ROASTED TOMATOES, MOZZARELLA,
THINLY SLICED PEPPERONI

\$11

BIANCO

GARLIC, SPINACH, RICOTTA, APPLEWOOD BACON

\$10

TUSCAN

FONTINA, GORGONZOLA, PROSCIUTTO,
ROSEMARY-FIG JAM

\$12

BEET AND GOAT CHEESE **

WALNUT SALAD,
CARAMELIZED ONIONS, FONTINA

\$10

GARGANELLI

HERB RICOTTA AND MOZZARELLA,
SPICY ROASTED TOMATOES

\$10

'NEVER TRUST A ROUND PIZZA'

-TODD ENGLISH