

**· ANTIPASTI ·**

**CARNE CRUDA ALLA PIEMONTESE**

*chopped to order Steak Tartare  
with raw mushrooms · \$28*

**PROSCIUTTO DI PARMA "RISERVA"**

*gnocco fritto · \$25*

**"INSALATA CAPRESE DOC"**

*tomatoes, bufala mozzarella  
from Campania, and basil · \$18*

**DUCK EGG**

*house pastrami and  
butternut squash · \$19*

**BEEF CARPACCIO**

*warm lardo crostini · \$18*

**GRILLED OCTOPUS**

*potatoes, puntarelle, and chilies · \$21*

**· PER LA TAVOLA ·**

**"AFFETTATI MISTI"**

*chef's selection of house cured meats with hot  
peppers three ways  
\$19 per person*

**GIANT SHRIMP "ALLA DIAVOLA"**

*in a spicy tomato sauce  
in the style of Calabria · \$10 each*

**LOBSTER "CRUDO/COTTO"**

*2 pound lobster; tail served sashimi or  
steamed with horseradish dressing,  
knuckles and claws fried in a  
light prosecco tempura · \$60*

**CLAMS BY THE DOZEN**

*"al Forno" with pancetta and fresno chilies  
\$24*

**· ANTIPASTI ·**

**ARUGULA SALAD**

*Coach Farm triple cream, trumpet royale  
mushrooms and onion pickles · \$15*

**"INSALATA ROMANA"**

*sweet garlic dressing · \$16*

**"ZACH'S CHOPPED SALAD"**

*beans, pepperoncini, parmigiano · \$19*

**PARMIGIANO REGGIANO "SFORMATO"**

*chantarelles and charred onions · \$18*

**BIG EYE TUNA "CRUDO"**

*raw tuna sashimi with parsley-hazelnut  
pesto and pomegranate "agro-dolce" · \$23*

**FRIED CALAMARI**

*marinara and pickled hot peppers · \$23*

**· PASTA ·**

**BLACK FETTUCCINE**

*crab, jalapenos and shallots · \$21/39*

**POTATO GNOCCHI BOLOGNESE · \$16/28**

**SPAGHETTI AI FRUTTI DI MARE**

*slightly spicy with clams, giant shrimp,  
lobster, crab and calamari · \$26/47*

**PAPPARDELLE**

*"porcini trifolati" · \$22/39*

**BUCATINI ALL'AMATRICIANA · \$15/29**

**FARFALLE**

*sweet shrimp and herb pesto · \$20/37*

**ORECCHIETTE**

*sweet sausage and broccoli rabe · \$17/31*

*"SPAGO" with lamb ragu · \$17/31*

*RICOTTA AND EGG RAVIOLO with brown butter · \$19 each*

*CANNELLONI with guinea hen and leeks · \$18/35*

**RAVIOLI DI STRACOTTO**

*duck livers and aceto balsamico · \$17/31*



**· VEAL ·**

*We buy the best organic, free range veal  
from Marshal Farms in Pennsylvania and  
rub it with a special blend of sea salt,  
lemon thyme and porcini powder.*

**CHOP**

*20 oz Bone in · \$75*

**SCALOPPINE**

*porcini and marsala · \$36*

**SALTIMBOCCA**

*with prosciutto and sage · \$37*

**SWEETBREADS · \$36**

*quince and Bloomsdale spinach*

**"OSSO BUCO ALLA MILANESE"**

*saffron orzo and gremolata · \$38*

**· BBL BEEF ·**

*Our all natural BBL beef is hand selected and  
aged in our meat chamber by our man  
Adam Perry Lang. BBL beef is often beyond  
regular USDA prime standards for marbling  
and flavor and is hormone and antibiotic free.  
We rub all of our beef with sea salt, black pep-  
per and fresh rosemary to get a delicious  
and slightly charred crust.*

**DRY AGED BONE IN RIBEYE**

*for 2 · \$135*

**"LA FIORENTINA"**

*classic Florentine porterhouse  
for 2 · \$145*

**BONE-IN NEW YORK STRIP**

*16 oz · \$51*

**FILET MIGNON**

*8 oz · \$39 / 12 oz · \$51*

**· LAMB ·**

*We buy the best American lamb from  
Colorado and rub the racks with sea salt,  
lemon zest and fresh mint.*

**LAMB CHOPS "SCOTTADITA"**

*3 Double Chops · \$45*

*5 Double Chops · \$65*

*mint pesto · \$5*

*cumin scented yogurt · \$5*

**· PORK ·**

*We buy our organic pork from Heritage  
Foods and brine it in cider and salt for  
incredible flavor and supreme texture.*

**CHOP**

*20 oz Bone in · \$35*

**BONELESS CHOP "MILANESE"**

*pan fried with brown butter · \$33*

**· SAUCES \$5 ·**

**BLACK TRUFFLE VINAIGRETTE · PORCINI BEARNAISE · BAROLO RISTRETTO · SALSIA VERDE  
CHOPPED PICKLED PEPPERS · GORGONZOLA MASCARPONE · HORSERADISH BLACK PEPPER ZABAGLIONE**

**A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE**

## **·MENU ADDITIONS ·**

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### **·FISH·**

#### **TUNA**

*celery root, grapefruit, sweet onion · \$35*

#### **WILD STRIPED BASS**

*fregula and ham hock · \$36*

### **·POULTRY·**

#### **GRILLED QUAIL**

*fresh shelling beans, saba vinaigrette · \$32*

#### **CHICKEN “ALLA CACCIATORA”**

*roasted chestnuts · \$35*

### **·CARNEVINO MIXED GRILL·**

**BBL BEEF, GUINEA HEN, CALF’S LIVER,  
HOUSE SMOKED SAUSAGE, GIANT PRAWN · \$60**



### **·SIDES \$9·**

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#### **ROASTED ROOT VEGETABLES**

**BRUSSELS SPROUTS WITH PANCETTA AND  
MUSTARD VINAGRETTE**

**CESARE’S “TUSCAN FRIES”**

**RISOTTO CAKES**

**“CALZONE” WITH BEET GREENS & RICOTTA**

**ROASTED SHIITAKES WITH ACETO BALSAMICO**

**SPINACH WITH GARLIC & HOT PEPPERS**

**POTATO & PARMIGIANO ZEPPOLE**

**ROASTED CHANTERELLE MUSHROOMS WITH  
CIPPOLINIS**

**GREEN BEANS WITH HOUSE SMOKED PORK**

**POTATO & CHARD GRATIN**

**CREAMY POLENTA WITH POACHED EGG & NUTMEG  
MASCARPONE**

## ·DESSERT \$12·

### **DATE & TANGERINE**

honey yogurt gelato

*Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$20*

### **POACHED PEAR**

salted walnuts and blue cheese

*Port "Colheita," Niepoort 1995 \$19*

### **ORANGE PANNA COTTA**

citrus segments

*Passito di Pantelleria "Ben Rye," Donnafugata 2006 \$20*

### **MEYER LEMON PUDDING CAKE**

honey roasted pinenuts

*Port "Colheita," Niepoort 1995 \$19*

### **PEAR HUCKLEBERRY TARTALETTA**

moscato zabaglione gelato

*Recioto della Valpolicella, Begali 2004 \$17*

### **CITRUS MASCARPONE CHEESECAKE**

fried pumpkin

*Port, Warre's 1985 \$35*

### **COOPER'S STOUT APPLE FRITTERS**

vanilla bean gelato

*Moscato d'Asti, Gianni Doglia 2007 \$11*

### **CHOCOLATE CRANBERRY TRIFLE**

cocoa nib brittle

*Vin Santo del Chianti Classico, Felsina 1999 \$26*

## ·GELATI \$12·

**PISTACHIO**

**VANILLA BEAN**

**PUMPKIN**

**CHOCOLATE MALT**

**ESPRESSO**

## ·SORBETTI \$12·

**CRANBERRY PROSECCO**

**QUINCE**

**POMEGRANATE**

**GRAPEFRUIT**

**APPLE**