

· **ANTIPASTI** ·

CARNE CRUDA ALLA PIEMONTESE

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

PROSCIUTTO DI PARMA "RISERVA"

gnocco fritto · \$25

CLAMS "ZUPPETTA"

*in a spicy sweet pepper broth and crostino
\$21*

"INSALATA CAPRESE DOC"

*oven dried tomatoes, fresh mozzarella
from Campania and basil · \$17*

DUCK EGG

house pastrami and asparagus · \$19

BEEF CARPACCIO

warm lardo crostini · \$18

· **PER LA TAVOLA** ·

"AFFETTATI MISTI"

*For 2 or more.
Mortadella, Culatello di Batali,
Lardo, Coppa, Salami Calabrese
and Hot Peppers 3 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"

salumi, pepperoncini, parmigiano · \$19

SPRING GARLIC "SFORMATO"

pea tendrils and Bresaola · \$16

BIG EYE TUNA "CRUDO"

*raw tuna sashimi with celery leaf pesto and
lipstick peppers "agro-dolce" · \$23*

FRIED CALAMARI

marinara and pickled 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 duck and Amarone · \$18/35

RAVIOLI DI STRACOTTO

duck livers and aceto balsamico · \$17/31

ITALIAN STEAKHOUSE



· **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

or

preserved lemons and caper berries · \$35

SWEETBREADS "AL BOSCAIOLO" · \$36

"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