

ANTIPASTO FREDDO

selection of cured italian meats, aged cheeses, seafood and crudo vegetables

MISTO BAR | individual creation / chef's creation 28 / 20

MISTO PLATE TO SHARE

piccolo 40 medio 60 grande 80



ANTIPASTO CALDO

CHARRED BABY OCTOPUS charred heirloom baby tomatoes / pine nuts / roasted tri-colored sweet peppers / mojave desert raisins 16

GRILLED ITALIAN SAUSAGE caramelized onion / cornichon / red quinoa lavosh / pickled fennel / bi-colored peppers / truffle aioli 15

BISON RIBS italian barbecue sauce / fennel salad 25

CRISPY ARTICHOKE jumbo lump crab / roasted red pepper romesco sauce / aged parmigiano 17

CRAB BISQUE sherry / tarragon goat cheese fritter 12

INSALATA

CAESAR SALAD romaine hearts / anchovies / roasted tomatoes / fried oyster 16

SEASONAL GREEN SALAD confit beets / creamy house feta / hazelnuts / port wine dressing 12

PANZANELLA heirloom tomato gazpacho / roasted fennel / crispy sourdough / olives / parmigiano 14

CAPRESE SALAD house sea salt mozzarella / heirloom tomatoes / basil / sherry vinegar reduction 17

TUNA CRUDO SALAD* soft hen egg / italian olives / roasted sea salt pistachios / baby confit potatoes / roasted red peppers 18

PASTA

LUMACHE BOLOGNESE ground veal / tomato soffritto / mascarpone / mint / shaved parmigiano 22

CARBONARA house smoked pork belly / aged parmigiana / preserved lemon / fava beans / duck egg / garganelli 18

PASTA PRIMAVERA fava beans / roasted tri-colored cauliflower / wild mushrooms / sweet corn / heirloom cherry tomatoes / truffle cream sauce / black pepper tagliatelle 28

ITALIAN FENNEL SAUSAGE PASTA clams / kale / squid ink pappardelle 28

LOBSTER RISOTTO three grain risotto / marcona almonds / blood vein sorrel pesto / farm peas / aged asiago 45

RICOTTA GNOCCHI tomato basil nage / asiago 18

18% gratuity included for parties of 6 or more; \$40 corkage fee.

**Consumer advisory - consuming raw or undercooked meats, eggs, poultry, and seafood or if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk.

PRINCIPALE

VEAL CHOP* romesco sauce / flageolet bean ragout / soffritto / wilted greens 54

TOMAHAWK PORK CHOP* braised purple & white kale / vidalia onion potato puree / port wine onions / gorgonzola blue cheese 42

GRILLED SCOTTISH SALMON* port wine braised italian riso nero / fennel tomato sauce / meyer lemon / fried capers 34

ROASTED BRANZINO caper tomato sauce / pickled fennel salad 41

COLD SMOKED LAMB* gnocchi gratin with gorgonzola dolce / confit golden beets 54

COWBOY RIBEYE* aged cowboy ribeye / duck confit fondant potato / seasonal vegetables 85

GRILLED TIGER PRAWN asiago white polenta / tasso / exotic mushrooms / roasted tomatoes / seafood nage 36

TOMATO BRAISED VEAL SHANK garlic herb risotto / porcini citrus gremolata / tomato braised jus 45

EGGPLANT PARMIGIANO house mozzarella / citrus ricotta / aged parmigiano / vine ripe tomato sauce / persillade 32

BISON MEATBALL vine ripe tomato sauce / spaghetti / aged parmigiano 32

VEAL PICATTA house creamy feta / preserved lemon / caper berries / fried seasonal mushroom / asiago white polenta 34

FREE RANGE CHICKEN citrus gremolata / celery heart salad / roasted grapes / truffle scented walnuts / aged sherry 28

MARINERS' SEAFOOD prawn / lobster tail / mussels / clams / baby octopus / soffritto / spaghetti / saffron clam emulsion 48

HUDSON VALLEY DUCK CONFIT goat ricotta tortelli / heirloom tomato brodo / sweet corn / trumpet mushroom puree / aged parmigiana 34

PICCOLO PIATTO

PASTA vine ripe tomato sauce 7

ASPARAGUS grilled 8

WHOLE LOBSTER TAIL grilled 25

PRAWN grilled 11

WHITE POLENTA 7

SPINACH sautéed 6

JUMBO LUMP CRAB 12

VIDALIA ONION POTATO PUREE 8



Capocuoco

Jonathan Wilson

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