

DA CONDIVIDERE

Serves 2 to 3

FOCACCIA DI RECCO

Crescenza cheese, Sicilian oregano,
sea salt, olive oil

PROSCIUTTO

San Daniele DOP 13 Months

AFFETTATI MISTI

Mortadella, finocchiona, prosciutto, speck,
coppa, gnocco fritto

BRUSCHETTA

Fresh tomato-basil, garlic

CAPRESE

Buffalo mozzarella, heirloom tomatoes,
arugula, basil pesto

FRITTO MISTO

Crispy shrimp, calamari, branzino, tartar sauce

OCTOPUS

Grilled octopus, potatoes, green beans, chorizo,
black olives, red onions, lemon vinaigrette

FORMAGGI MISTI

Chef's selection, Texas honeycomb

ANTIPASTI

RIBOLLITA SOUP

Tuscan vegetable soup,
pecorino romano, sourdough bread

BEET SALAD

Roasted rainbow beets, goat cheese, arugula,
frisee, hazelnut, orange vinaigrette

* CAESAR SALAD

Romaine lettuce, anchovies,
Parmigiano-Reggiano, crostini

PROSCIUTTO & MELON

San Daniele DOP, arugula, vincotto

MUSSELS

San Marzano tomato, pancetta,
Calabrian chilies, white wine

PIZZA NAPOLETANA

MUSHROOM

Mushrooms, fontina,
ricotta, Parmigiano-Reggiano,
poached egg

MARGHERITA

Buffalo mozzarella,
San Marzano DOP tomato, basil

SAUSAGE

Pork sausage, buffalo mozzarella,
San Marzano DOP tomato, onion,
Calabrian chilies

PRIMI

All of our pastas are made daily or imported from the finest pasta artisans in Italy.

FETTUCCINE - VODKA

Light truffle shavings, Parmigiano-Reggiano, vodka sauce
TABLESIDE FOR 2 - 48

GARGANELLI - BOLOGNESE

Classic three meat Bolognese

CAPPELLACCI - ZUCCA

Butternut squash ravioli, hazelnut, pecorino romano,
amaretti, sage-shallot butter

PAPPARDELLE - WILD BOAR

Red wine braised wild boar shoulder,
ricotta salata

SPAGHETTI - SPICY SHRIMP

San Marzano tomato, 'nduja, basil

AGNOLOTTI - VEAL OSSOBUCO

Bone marrow-sage butter

LINGUINE - CLAMS

Chili flakes, tomato, parsley, white wine

RISOTTO | MP

Chef's selection

SECONDI

We serve 28 day wet-aged and 30 day dry-aged U.S.D.A. Prime Black Angus beef.

* FILET 8 oz

* BONE-IN NY 18 oz

* BONE-IN RIBEYE 18 oz

* RACK OF LAMB 12 oz - 41

BRANZINO

Paper baked branzino, vegetables and herbs,
caper-tomato salsa

ORGANIC HALF CHICKEN

Roasted potatoes, salsa verde

VEAL - MILANESE 14 oz

Pan fried, breaded veal chop, sage, garlic,
arugula salad

CONTORNI

Roasted vegetables from charcoal burning Jospier Oven.

MUSHROOMS

Egg, aged balsamic

SPICY CAULIFLOWER

Breadcrumbs, chilies, vinaigrette

POTATOES

Rosemary, garlic, Parmigiano-Reggiano

BROCCOLO ROMANESCO

Anchovies, garlic, parsley, red wine vinegar