

Dinner Menu

Primi

Polpetti ~ Meatballs, San Marzano Tomato Sauce, Garlic Bread

Malfatti ~ Ricotta Dumpling, Tomato Besciamella, Crispy Spinach, Grana Padano

Barbabietola ~ Roasted Beets, Watercress, Gorgonzola, Blood Orange Vinaigrette

del Campo ~ Baby Field Greens, Poached Pear, Toasted Almond, White Balsamic-Dijon Vinaigrette

Buratta ~ Baby Arugula, Prosciutto di Parma, Roasted Red Pepper Vinaigrette

Cauliflower Sformato ~ Frisée, Pecorino Romano, Beet and Truffle Vinaigrette

Gamberi ~ Fried Shrimp, Frisée, Heirloom Tomato, Basil Vinaigrette

Cozze ~ Steamed Mussels, Red Peppers and Scallions, Walnut Pesto White Wine Broth, Grilled Crostini

Pasta

Risotto alla Primavera ~ Prosciutto, Asparagus, Mint, Pecorino Romano

Gnocchi di Patate ~ Made Daily, Lamb Bolognese, Pecorino Romano

Risotto al Chianti ~ Black Truffle, White Truffle Oil, Parmigiano

Fettuccine Aragosta ~ North Atlantic Lobster, Smoked Pecorino Cream, Cherry Tomato, Spinach

Paccheri alla Norma ~ Eggplant, Stewed San Marzano Tomatoes, Basil, Ricotta Salata

Secondi

Manzo ~ Grilled Hanger, Sautéed Broccoli Rabe, Rosemary Fingerling Potato, Tomato Confit

Cervo ~ Porcini Dusted Venison Chops, Mashed Potatoes, Wilted Spinach, Au jus

Salmone ~ Swiss Chard, Roasted Cipollini Onion, Polenta Fries, Blood Orange Beurre Blanc

Razza ~ Atlantic Skate, Whipped Potato, Artichoke and Fennel, Sweet Corn Veloute, Red Pepper Oil

Cioppino ~ Red Snapper, Shrimp, Cockles, Mussels, Sauce Arrabbiata, Grilled Crostini

Pollo "al Mattone" ~ Grilled Free Range Chicken, Sautéed Escarole, Cannellini Bean Puree, Sunflower Seed Pesto

Osso Buco ~ Braised N.Y. State Veal, Risotto Milanese, Toasted Rosemary Gremolata

Please, No Substitutions 20% gratuity for parties of 6 or more