



Caviar

Caviar Cannoli 48

Black Diamond “Ossetra”, mascarpone, chive

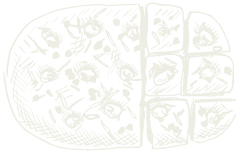


Crudo

Montauk Fluke jalapeño, cucumber, buttermilk-lime vinaigrette	28
Yellowfin Tuna Tartare sorrento lemon, basil, crispy rice	30

Insalata

Chicory  romano beans, sunflower seed crisp, pecorino toscano, herb vinaigrette	21
Caesar little gem lettuce, garlic breadcrumb, parmigiano, tahini	23
Heirloom Tomato Panzanella  apricots, meredith’s feta, sourdough crostino	24



House-Made Focaccia



House-Made Focaccia 12

taggiasca olive, sicilian oregano, whipped ricotta

Antipasti

Meatballs pomodoro, fonduta di parmigiano, crostini	22
Burrata prosciutto di parma, sicilian melon, aged balsamic	25
Fritto Misto calamari, rock shrimp, zucchini, lemon aioli	26
Steak Tartare smoked egg yolk, sunchoke, grilled sourdough	24
Baked Clams littleneck, smoked bacon, pancetta, wild oregano	22
Octopus ‘nduja, gigante bean ragu, garlic aioli	28

Primi

Agnolotti <i>V</i> local sweet corn, chanterelle mushroom, pecorino toscano	30	Cavatelli Verde jonah crab, confit tomato, meyer lemon, uni butter	36
Lumache <i>V</i> sungold tomatoes, aji dulce pepper, market basil	28	Lasagna <i>V</i> wild mushroom, black truffle, parmigiano	34
Fusilli wagyu beef ragu, garlic butter, pangrattato, parmigiano	32	Bucatini maine lobster, roasted tomato, calabrian chili butter	52
Paccheri (to share) herbed ricotta, “Sunday sauce”		64	

Bistecca

8oz Prime Center-Cut Filet 64	10oz Australian Wagyu Zabuton 72	12oz Prime New York Strip 76
40oz 30-Day Dry-Aged Tomahawk 235		

Secondi

Branzino broccoli rabe, italian eggplant, pesto rosso	40	Roasted Half Chicken porcini mushroom ragu, yukon gold potato purée	38
Black Bass montauk red shrimp, zucchini flower fritti, gold bar squash romesco	42	Heritage Pork Chop jimmy nardello peppers, grilled summer peaches, creamy polenta	42
Dover Sole Piccata baby spinach, caper, lemon butter	69	Veal Chop Parmigiana buffalo mozzarella, san marzano tomato, basil	82

Contorni

Fingerling Potatoes <i>V</i> parmigiano, truffle aioli	14	Grilled Broccolini <i>VE</i> lemon vinaigrette, chili	14
Braised Heirloom Beans <i>V</i> tuscan kale, garlic butter	14	Roasted Carrots <i>V</i> lemon mascarpone, calabrian chili honey	14