



# ANTIPASTI

## BREAD SERVICE

Quattro Formaggi Garlic Stuffed Bread  
13

## GNOCCO FRITTO

24 Month Aged Prosciutto di San Daniele,  
Whipped Ricotta, Mieli Thun Honey  
28

## FRIED GREEN TOMATO CAPRESE

Burrata, Tomato Vinaigrette,  
Calabrian Chili  
27

## POLPETTINE

Meatballs, Scamorza, EVOO, Pomodoro  
18

## CHARRED OCTOPUS

Fingerling Potatoes, Fennel, Horseradish  
Goat Cheese, Sicilian Pistachios  
29

## BLUE FIN TUNA TARTARE\*

Tomato Hondashi Vinaigrette,  
Toasted Chili Oil, Crispy Lavash  
24

### *Live it Up*

#### SHRIMP COCKTAIL

Six pieces  
28

#### CAVIAR SERVICE\*

Mini Gnocco Fritto, Whipped  
Ricotta, Half Ounce Golden  
Kaluga Caviar  
50

#### MARKET OYSTER\*

priced per oyster  
4

### *Insalate*

#### TRUFFLED CAESAR\*

Black Garlic, Pink Peppercorn,  
Parmigiano Reggiano Yuzu  
18

#### PANZANELLA

Heirloom Tomato, Green  
Goddess, Finocchiona Salami  
21

# BISTECCA

## PRIME NY STRIPLOIN

14oz | 70

## CITRUS SKIRT WAGYU

Salsa Verde, Lemon EVOO  
9oz | 78

## BONE IN RIBEYE

45 Day Dry Aged 18oz | 89

## CHARRED FILET

Herb Confit Garlic Butter  
7oz | 59

Adalina Peppercorn Sauce - 6

# BRUNCH SPECIALS

## FRESH BAKED PASTRY

Apricot Marmalade,  
Whipped Honey Butter  
10

## BREAKFAST SANDWICH

Hash Brown, Mortadella,  
Spicy Aioli, Egg  
19

## AVOCADO TOAST

Poached Egg, Sourdough  
Bread, Aleppo Pepper  
19

## EGGS IN PURGATORY

Eggplant, Goat Cheese,  
Spicy Pomodoro  
19

## EGGPLANT PARM SANDWICH

Spicy Pomodoro, Scamorza  
Cheese, Baby Arugula  
20

## ADALINA WAGYU BURGER

Onion Jam, Adalina Sauce,  
Provolone Cheese  
24

## FRITTATA

Asparagus, Cherry  
Tomatoes, Garden Salad  
18

## PANCAKES

Salted Caramel, Fruit  
16

# SIDES

### *Of the Breakfast Variety*

## SEASONAL FRUIT

Seasonal Assortment  
10

## BACON

Maple Glaze  
11

## BREAKFAST SAUSAGE

Ground Pork and  
Lamb, Smoked Paprika  
10

### *Here to Stay*

## ROASTED BABY CARROTS

Cashew, Caramel  
14

## ARTICHOKE ALLA GIUDIA

Salsa Brusca, Lemon  
14

## GRILLED BROCCOLINI

Garlic, Lemon  
14

## ROASTED BABY POTATOES

Aleppo Pepper Yogurt, Rosemary  
14

# TERRA AL MARE

## CHICKEN MILANESE

Gem Lettuce, Parmigiano Reggiano,  
Charred Lemon  
35

## VEAL CHOP PARMIGIANA

Spicy Tomato, Crispy Basil  
70

## WHOLE GRILLED BRANZINO

Paprika Brown Butter, Meyer Lemon  
75

## HALF ROASTED CHICKEN

Green Circle Farm, Preserved  
Lemon Gremolata, Confit Garlic  
39

## LAMB RACK

Pistachio, Mint, Maple Syrup  
66

## SALMON VESUVIO

Potato Gnocchi, Truffle, Oregano  
38

# PASTA

### *Old School*

## MAFALDINE BOLOGNESE

Lamb, Parmigiano Reggiano,  
Almond, Mint  
32

## SHRIMP LUMACHE

Calabrian Chili, Scallions,  
Fennel Pollen  
37

## GNOCCHI DELLA NONNA

Potato, Pomodoro, Black Pepper  
21

## CRAB AGNOLOTTI

Japanese Spider Crab, Buffalo  
Ricotta, Lemon Beurre Monte  
39

### *New School*

## WILD MUSHROOM RADIATORI

Shiitake Mushrooms, Porcini,  
Creme Fresh, Lemon  
31

## SPICY VODKA RIGATONI

Stracciatella Cheese, Peperoncino  
Fresno, Gochujang  
28

## CAMPANELLE

Pine Nut Butter,  
Fresh Basil  
24

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.5% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.