

ACQUA BISTECCA

LUNCH

RAW & CHILLED

Jumbo Stone Crab Claws

Giuseppe's mustard sauce

Tuna Tartare

Calabrian-tomato conserva
pine nuts, basil

'The Only' Caviar Service

house made focaccia, cassolare mozzarella,
green apple & red onion

Spice Poached Gulf White Shrimp

sambuca spiked cocktail sauce,
fresh horseradish

Oysters on the Half Shell

negroni mignonette, meyer lemon

ANTIPASTI

Squash Parmesan

pistachio pesto, pomodoro, parmesan

Arancini

saffron risotto, smoked mozzarella
sicillian agrodolce

'The Only' Caviar & Gigante Mozzarella Stick

sourdough breadcrumbs
basil ricotta

Fillet Carpaccio

truffle dressing, peppery greens, hazelnuts

Rhode Island Calamari

tempura battered, hot cherry
pepper aioli

SALADS & SOUPS

Petite Roma(i)ne

tangy dressing, crunchy tomato streusel

Wild Arugula & Shaved Fennel

parmesan, asian pears
white balsamic

Our Chop Chop

salumi, bocconcini, roasted peppers
oregano vinaigrette

Heirloom Beets

gorgonzola dolce budino, green apple
black pepper walnuts

Pasta e Fagiole

lobster 'gnocchi', fresh shelling beans
calabrian chili jam

HOUSE-MADE PASTAS

Lasagna alla Piastra

spicy sausage ragu, swiss chard
roasted pepper marinara

Campanelle Verde

arugula-pistachio pesto, crispy garlic
pecorino di fossa

Pappardelle

vermentino braised lamb
mint, pecorino

Due Bucatini

savory clams, nduja butter,
sour orange gremolata crumb

Spaghetti

'all' AB' pomodoro, basil puree
burrata espuma

Lumache ai Funghi

porcini ragu, truffle butter
aged balsamic

PIZZAS

Classic Margherita Pizza

D.O.P. mozzarella, basil

Spicy Pep Pie

cup and char pepperoni, calabrian hot honey

Clam Pie

savory clams, meyer lemon gremolata

PANINOS

Prosciutto

casolare mozzarella, wild arugula

Mortadella

burrata di buffala, pistachio pesto

Artichoke

baby spinach, garlic crema

A Burger

8oz patty, provolone picante, giardiniera secret sauce

SECONDI

Porcini Butter Roasted Chicken

mushroom-almond crema, brussels sprouts

Line Caught Swordfish 'Picatta'

pan seared, brown butter capers, sea beans

Crispy Skin Arctic Char

saffron-orange braised fregola,
preserved lemon condimento

Wood Grilled 12oz Flat Iron

olive oil fried potatoes, caponata stuffed cippolini