



To Share

MARCEL PETITE COMTÉ & PIPARRAS	cow's milk cheese, pickled guindilla peppers	13
PROSCIUTTO DI SAN DANIELE	with roasted black mission figs, pane di musica	18
HOUSEMADE FOCACCIA	caramellized sweet onion, aged balsamic	6
BACCALÁ MANTECATO	whipped salt cod, new potatoes, lemon, black pepper crostini	9

Starters

EAST COAST OYSTERS	half-dozen with traditional accompaniments	24
FLUKE CARPACCIO	preserved pepper relish, lemon	23
INSALATA MISTA	baby gem and castelfranco radicchio, grain mustard vinaigrette	19
PUNTARELLE ALLA ROMANA	anchoiade, aged parmesan, garlic breadcrumbs	21
CHARRED CARAFLEX CABBAGE	roasted cashew, castelvetro olive	18
BEEF TARTARE	roasted red pepper relish, brown butter aioli, hazelnuts	24
GRILLED PRAWNS	chermoula, calabrian chili	21

Pasta

RIGATONI ALL'ARRABBIATA	tomato sugo, dried red chili peppers, pecorino romano	25
BUCATINI WITH CLAMS	beurre blanc, vin jaune, chili, bottarga	29
TAGLIATELLE BOLOGNESE	fennel sausage and beef ragú, pancetta, parmigiano	26
TORCHIO	english peas, buffalo milk ricotta, parmigiano reggiano	26

Entrées

BRANZINO	pan-seared filet, sauce meunière	34
GRILLED SWORDFISH	verdina beans, escarole, green garlic salmoriglio	36
HERITAGE CHICKEN	ajwain gastrique, vidalia onion soubise, spigarello	36
FILET MIGNON	8 oz prime filet, au poivre	58
BISTECCA ALLA FIORENTINA	32oz dry-aged t-bone, rosemary, lemon	175

Accompaniments

BROCCOLINI	garlic confit, smoked chili flakes, pecorino romano	12
ROASTED POTATOES	lambrusco agrodolce, oregano	14
ROMANESCO	anchovy vinaigrette, lemon, crispy garlic	14

Parties of 6 or more will incur 20% added gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.