

SALUMI

AFFETTATI MISTI • 25

MORTADELLA • 8
Levoni, Mantova

CACCIATORINI • 9
Salumeria Biellese, New York

COPPA • 8
Salumeria Biellese, New York

SOPRESSATA • 7
Salumeria Biellese, New York

**PROSCIUTTO SAN DANIELE
AGED 24 MONTHS • 8**
DOK Dall' Ava, Friuli-Venezia Giulia

Breezes from the Adriatic Sea and the mountains blend to make San Daniele, a designated area in Friuli, the perfect place to age prosciutto.

ASK ABOUT

BUFALA MOZZARELLA • 10

For hundreds of years, the majestic Water Buffalo have helped produce a softer, smoother cheese with a hint of tanginess. The "original" mozzarella is so versatile, it goes with almost anything. Ask your server and see for yourself.

FORMAGGI

3 FOR 13 | 5 FOR 17

Served with Apricot Mostarda

ALTA BADIA*
Raw Cow | Aged 1 Year | Trentino

CACIOCAVALLO
Cow | Aged 1 Year | Connecticut

PIAVE
Cow | Aged 180 Days | Veneto

GORGONZOLA DOLCE
Cow | Aged 50 Days | Piemonte

ROBIOLA BOSINA
Cow, Sheep, Goat | Soft Texture
Piemonte

SPIEDINI

GAMBERETTI ALLA BAGNARA • 11
Seared Shrimp Spiedini with Oregano, Parsley, Garlic & Lemon Zest
The bright flavors that flood this dish were inspired by Bagnara, a seaside town in southern Calabria.

ZUCCHINE MARINATE • 5
Grilled & Marinated Zucchini
Served Chilled

SALSICCIA E CIME DI RAPA • 10
Sweet Italian Sausage with Broccoli Rabe

MANZO E BAGNA CAUDA • 10
Grilled Snake River Wagyu Beef
with Seasoned Olive Oil

OYSTER BAR

OSTRICHE*

18 1/2 DOZEN | 33 DOZEN

Daily Selection of Sweet, Sustainable & Briny East Coast Oysters on the Half Shell



Island Creek Oysters, a sustainable farm anchored in Duxbury Bay, Massachusetts, sends us a daily selection of fresh oysters.

BAR BRUSCHETTE

Served on Grilled Housemade Sourdough Bread. 2 Pieces Each.

LIGURIA • 9
Marinated Artichokes, Basil Pesto & Parmigiano Reggiano

PUGLIA • 9
Broccoli Rabe Pesto & Burrata

CAMPANIA • 9
Roasted Cherry Tomatoes, Housemade Mozzarella & Basil

TOSCANA • 9
Cannellini Beans & Fried Rosemary

UMBRIA • 9
Whipped Lardo

PIEMONTE • 9
Trickling Springs Creamery Butter & Salted Anchovies

GRANDE BRUSCHETTE • 25
One Piece Each of All 6 Bruschette
Do as the Italians do—enjoy good company with a spread of bruschetta and a bottle of wine.



ANTIPASTI

INSALATA D'ORZO E TONNATO • 15
Orzo with Roasted Tomatoes, Capers, Grilled Onions, Artichoke & Preserved Tuna Based Sauce

INSALATA DI RUCOLA • 15
Arugula Salad with Shaved Parmigiano Reggiano, Extra Virgin Olive Oil & Aceto Baslamico

QUAGLIA ALLA GRIGLIA* • 17
Grilled Quail with Basil Pesto & Red Onion Agrodolce

FRITTO MISTO ALLA LIGURE • 24
Assorted Fried Seafood Ligurian Style

BOMBETTE • 15
Seared Bensmiller Farm Pork Shoulder Stuffed with Caciocavallo & Fried Rosemary
Traditional to southern Italy, these "small bombs" explode with each cheese and herb filled bite.

PIADINA

A popular Italian street (and beach) food, piadina is a grilled flatbread wrapped around a selection of greens, meats, cheese, or sweets.

PIADINA CRUDO • 16
DOK Dall' Ava Prosciutto San Daniele & Stracchino, Served with Arugula Salad

PIADINA COTTO • 16
Prosciutto Cotto & Provolone from Emilia Romagna, Served with Arugula Salad

SECONDI

POLPO ALLA PLANCHA • 27
Seared Octopus with Chickpea, Almonds, Marinated Peppers & Taggiasca Olives

MELANZANE • 25
Fried Eggplant with Mozzarella, Basil, & Roasted Cherry Tomato

INSALATONA • 24
Gem Lettuce with Taggiasca Olives, Seasonal Market Vegetables & Poached Tuna Belly

TAGLIATA DI MANZO* • 32
Grilled Wagyu Bohemian Steak with Arugula & Parmigiano Reggiano®

POLLO CON ASPARAGI E VINO BIANCO • 22
Seared Cascun Farms Chicken Thighs with Asparagus, White Wine, Lemon & Capers

PESCE SPADA CON CIAMBOTTA* • 27
Grilled Swordfish with Braised Vegetables in a Tomato Broth

BRANZINO ALLA GRIGLIA • 28
Grilled Whole Branzino with Artichoke, Fennel & Salsa Verde

CONTORNI

ZUCCHINI • 8

CRISPY POTATOES • 8

BRAISED GREENS • 8



FROSÉ

17
Vodka, Carpineto "Dogaiolo" Rosato 2016, Peach Liqueur, Prickly Pear Purée & Grapefruit Juice

**...AND ROSÉ BY THE GLASS • ROSÉ BY THE BOTTLE
MAGNUMS OF ROSÉ • ROSÉ ALL DAY!**

Please inform your server of any allergies or dietary restrictions.
*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

**La mancia negli Stati Uniti è necessaria, bisogna lasciare dal 18% al 20% del totale, a meno che non siate stati trattati male, in questo caso vi preghiamo di dircelo. In the US, leaving a tip is customary, typically, 18 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.