**RAW BAR & SHELL FISH…**

LOCAL OYSTERS (6) MP

CLASSIC GARNISHES

LITTLENECK CLAMS (6) MP

CLASSIC GARNISHES

CHILLED SEAFOOD SALAD 17

SHRIMP, CALAMARI, OCTOPUS, LOBSTER

YELLOWFIN TUNA CRUDO 20

PICKLED MELON, RADISH, SEA BEANS

SHRIMP COCKTAIL 17

CAPER AIOLI, COCKTAIL SAUCE

CHILLED CRAB 17

WATERCRESS, CALABRIAN CHILI, TONNATO

IVORY SALMON TARTAR 21

BLACK TRUFFLE, LARDO, CURED EGG YOLK

SHELLFISH BOUQUET MP

LOBSTER, SHRIMP, LUMP CRAB, OYSTERS, CLAMS, MUSSELS ADD CRUDO 6 6

**APPETIZERS AND SALADS…**

CHILLED ENGLISH PEA SOUP 14

KING CRAB, MINT, RICOTTA CHEESE

BURRATA 17

BASIL PESTO, PAPA AL’ POMODORO

GRILLED ROMAINE CAESAR 12

WHITE ANCHOVY, PARMIGIANO, TUNA DRESSING

CHOPPED SALAD 16

MIX GREENS, ROASTED PEPPERS, SALAMI, PROVOLONE, OLIVES

GRILLED OCTOPUS 22

CELERY, CAPERBERRIES, SQUID INK

FRIED BABY ARTICHOKES 21

PERILLA, SMOKED RICOTTA, VIOLET MUSTARD

RABBIT TERRINE 23

CARROT VINAIGRETTE

**HOUSE MADE PASTAS…**

GARGANELLI 13/26

BOLOGNESE, PARMIGIANO

ANGOLOTTI 13/26

VEAL, PECORINO SARDO, ENGLISH PEAS

PAPARDELLE 14/28

LAMB RAGU, MINT, FAVA BEANS

TAGLIOLINI 14/28

CRAB, SEA URCHIN, SPRING ONION

**MAIN…**

OLIVE OIL POACHED IVORY SALMON 36

PORCINI BRODO, ENGLISH PEAS, FRESH PORCINI

YELLOWFIN TUNA “CANNELLONI” 36

SMOKED RICOTTA, STINGING NETTLES, FAVA BEANS

POUSSIN 29

PARSLEY ROOT PUREE, FARRO, SPRING VEGETABLES, PRESERVED LEMON JUS

PORK TWO WAYS 31

BELLY WITH RAINBOW SWISS CHARD, MILANESE WITH YOUNG FENNEL

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| **SIMPLY GRILLED…**  FILET MIGNON 41/46  NEW YORK SIRLOIN 49  BONE IN RIB EYE 55  PORTERHOUSE FOR TWO 52pp  VEAL PORTER HOUSE 50  MAINE LOBSTER MP  RACK OF LAMB 46  RED WINE SUGO BLUE: VERY RED, COLD CENTER  RICOTTA HORSERADISH RARE: RED, COOL CENTER  SALSA VERDE MEDIUM RARE: RED, WARM CENTER  LIMONE MEDIUM: PINK, HOT CENTER  SALMORIGLIO MEDIUM WELL : BARELY PINK, HOT CENTER  WELL DONE: COOKED THRU, HOT CENTER |
| **SIDES 10 THREE FOR 25**  STEAK FRIES YUKON GOLD POTATO  SEA SALT LEMON. OLIVE OIL  ASPARAGUS CAULIFLOWER  GREMOLATA RASINS, PINE NUTS  ROASTED CARROTS POTATO CROQUETTE  AMARETTI CRUMBLE PECORINO CHEESE  CREAMED SPINACH BRUSSEL SPROUTS  PARMIGIANO PECORINO, JUNIPER HONEY  MIX MUSHROOMS MAC AND CHEESE  SAGE,SHALOTT “CACIO Y PEPE”  BLACK PEPPER AND CHEESE |