

# NORTH ITALIA



## Starters

(choose one)

### BURRATA DI STAGIONE

fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

### SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

### WILD SHRIMP SCAMPI

blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

### BLUE CRAB CACIO E PEPE RISOTTO

pecorino romano, toasted black pepper, frico

### BEEF CARPACCIO\*

pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

## For the Table

ZUCCA CHIPS +12 • WHITE TRUFFLE GARLIC BREAD +16  
CLASSICO CHEF'S BOARD +22 • CALAMARI FRITTI +18

## Mains

(choose one)

### SPICY VODKA RIGATONI

italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

### PAPPARDELLE BOLOGNESE AL TARTUFO

traditional meat sauce, house-made black truffle ricotta, grana padano, wild oregano, evoo

### SUNDAY NIGHT LASAGNA

braised short rib, italian sausage, rustic marinara, ricotta, provolone

### LUMP CRAB & SHRIMP CAVATELLI

house ricotta, peperoncino, mint, lemon olive oil

### LOBSTER MEZZALUNA

tiger shrimp, maitake mushroom, white vodka sauce, tomato conserva, parsley chiffonade

### SMOKED PROSCIUTTO CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

### BRAISED SHORT RIB MARSALA

beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

### ROASTED SALMON

caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

### SEARED SCALLOPS

butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot

### HAND-CUT DOUBLE PORK CHOP

caramelized fuji apple, butternut squash, borlotti bean ragu, rosemary jus

### PRIME NEW YORK TAGLIATA\* (+10)

wild arugula, shaved grana padano, evoo, affinato, sea salt

## Desserts

(choose one)

### GINGERBREAD BUTTER CAKE

brown butter rum sauce, orange zest oat crumble, tahitian vanilla gelato

### SALTED CARAMEL BUDINO

espresso fudge, banana, chantilly crème, toasted pecan toffee

### TIRAMISU\*

espresso-soaked ladyfingers, mascarpone mousse

### AGED BOURBON & SALTED CARAMEL AFFOGATO

espresso, salted caramel, woodford reserve

## Shareable Sides ADD 12

SPICY BROCCOLINI • TUSCAN KALE & SPINACH • GRILLED ASPARAGUS  
GLAZED CHIOGGIA BEETS • ROASTED MUSHROOMS • CRISPY BRUSSELS SPROUTS  
ROASTED BUTTERNUT SQUASH POLENTA • ROASTED FINGERLING POTATOES

\$65 PER PERSON

excludes beverage, tax & gratuity

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.