

SALAD

INSALATE

DA MARIO CAESAR
Cetara anchovies, Parmigiano

DA MARIO CAPRESE
SERVES 2
Mozzarella di bufala from Campania,
heirloom tomatoes, pesto

TONNO, FAGIOLI
E CIPOLLA
House preserved tuna, cannellini beans,
tomatoes, red onion, fine herbs

CAVOLO E FINOCCHIO
Kale, fennel, ricotta salata, breadcrumbs,
pinot noir vinaigrette

LATTUGA E ACCIUGHE
Butter Lettuce, Cetara anchovies,
fine herbs vinaigrette

CARCIOFINI E ASPARAGI
CRUDI, ROSSO D'UOVO
E TARTUFO NERO
Shaved raw baby artichokes, asparagus, egg yolk,
black truffles, Parmigiano, lemon vinaigrette

CURED MEATS

SALUMERIA

Our robust salumis are flavored with sea salt, black pepper and juniper berries and allowed to cure over 18-24 months. We fly our Culatello, the "Champagne of Salumi," directly from Italy's Parma region.

PROSCIUTTO DI
SAN DANIELE

CULATELLO

AFFETTATI MISTI SERVES 2
Mortadella, Finocchiona, Prosciutto di
San Daniele, Speck, Spicy Coppa

Add choice of Mozzarella di Buffalo /
Parmigiano Reggiano

BURRATA FROM PUGLIA

APPETIZERS

ANTIPASTO

RIBOLLITA
Hearthy Tuscan classic vegetable soup, sourdough bread

BRUSCHETTA 'NDUJA
E BURRATA PUGLIESE
Bruschetta with 'nduja meat, artichokes, pesto,
Burrata Pugliese

FOCACCIA DI RECCO
Crescenza cheese, EVOO

MIDOLLO AL FORNO
Roasted bone marrow, sourdough bread,
red onions, parsley

GNOCCO FRITTO E CULATELLO
SERVES 2
Savory puffs, wine cured salumi from Emilia Romagna
and Parmigiano, Vincotto

COZZE AL TEGAME
Sauteed mussels, San Marzano pomodoro,
pancetta, Calabrian chilies

NEAPOLITAN PIZZA

PIZZA

Authentic Neapolitan pizza, prepared in the proper artisan tradition in our firewood-burning oven with DOP San Marzano tomato, Campania buffalo mozzarella and carefully sourced Italian ingredients.

MARGHERITA
Tomato, mozzarella, basil

FIORI E ASPARAGI
Shaved asparagus, squash blossom, burrata, ricotta

PANCETTA E SALAME
Tomato, mozzarella, Calabrian chilies

FUNGHI E UOVO
Wild mushrooms, egg, fontina,
ricotta, Parmigiano Reggiano

PROSCIUTTO
SAN DANIELE
Wild arugula, tomato, mozzarella



MEAT FOR THE TABLE

CARNI PER IL TAVOLO

Our meats are gioie della tavola or “the joys of the table.” We serve only the finest cuts—28 days wet-aged, plus 30 days dry-aged U.S.D.A. Prime Creekstone Farms and Linz Heritage 100% All Natural Black Angus Beef.

COSTOLETTA DI MAIALE 32OZ
Berkshire pork chop, mostarda, Vincotto

CARRÉ DI AGNELLO ALLA GRIGLIA 24OZ
Grilled whole rack of lamb, salsa Pomodoro fresco

BISTECCA FIORENTINA 46OZ
Dry-aged black angus porterhouse

COSTATA ALLA FIORENTINA 36OZ
Dry-aged black angus bone-in New York

PASTA P R I M I

All of our pastas are made daily or imported from the finest pasta artisans in Italy—with love and the traditional attention to detail. Savor them in individual portions or family-style servings.

PACCHERI ALL'AMATRICIANA
Guanciale, pecorino, pomodoro, pancetta

**FETTUCCINE ALLA FIAMMA
CON TARTUFO**
Black truffles, Parmigiano Reggiano, vodka sauce

GARGANELLI
Classic three meats Bolognese

**LINGUINE ALLE VONGOLE
E COLATURA**
Manila clams, white wine, Anchovy drippings

BUCATINI ALLA CARBONARA
Pancetta, guanciale, pecorino, egg

**SPAGHETTI CHITARRA
AL TONNO E BOTTARGA**
House preserved tuna, San Marzano tomato, Bottarga, Sicilian oregano

**PAPPARDELLE RAGU'
DI CINGHIALE**
Barbera braised wild boar shoulder, Parmigiano Reggiano, ricotta salata

AGNOLOTTI DI VITELLO
Filled with veal ossobuco, bone marrow-sage-shallot butter

FROM LAND AND SEA D A M T E R R A E

**BRANZINO AL
CARTOCCIO**
Mediterranean Sea Bass cooked in parchment paper “Cartoccio”, white wine, tomato, olives, herbs, garlic, celery

POLLO AL MATTONE
Grain mustard marinated
Mary’s organic half chicken, salsa verde

**COSTOLETTA DI
VITELLO ALLA
MILANESE 16OZ**
Pan fried, breaded veal chop, sage, garlic

POLIPO ALLA BRACE
Grilled octopus, potatoes, green beans, Nduja, black olives, red onions, lemon vinaigrette

SIDES FROM JOSPER OVEN C O N T O R N I

CARCIOFI ARROSTITI
Roasted artichokes, lemon, garlic, pomodoro fresco, pecorino

FUNGHI SELVATICI E UOVA
Wild mushrooms, egg, aged balsamic

CAVOLFIORE PICANTE
Spicy cauliflower, breadcrumbs, chilies, red wine vinaigrette

PATATE ARROSTO
Rosemary-garlic potatoes, Parmigiano

BROCCOLO ROMANESCO
Romanesco broccoli, anchovies, lemon, garlic, parsley

VERZA ARROSTITA
Savoy cabbage, red onions, Calabrian chilies, red wine vinegar, micro celery