

*Amuse* Arancini kaluga caviar, deviled egg yolk (+12)

*Primi*

Beet Carpaccio

red and golden beets, gorgonzola dolce, pistachio, vinaigrette (v, gf)

Caesar

kale, sesame, nori, focaccia, parmigiano-reggiano

Whipped Ricotta

local honey (v)

Artichokes

pecorino, toasted garlic, ciabatta crumbs (v)

Funghi Friti

truffle aioli (pb, gf)

Oysters

calabrian mignonette, granny smith apples (gf) +6

*Secondi*

Cannelloni

crab, shrimp, arrabbiata

Rigatoni

spicy vodka

Trofie

corn, summer squash, baby tomato (pb)

Roman Chicken

petite lettuce, pecorino, cacio e pepe

Branzino

nduja, artichoke, cracked olives, lemon (gf) +12

New York Strip

14oz angus, black pepper crust (gf) +18

*Dolce*

Tiramisù

savoiardi, mascarpone, amaretto, cocoa

Wild Berry Shortcake

summer berries, crème anglaise, lemon cake

Pane in Fiamme

panettone, caramel, grappa custard (+8)

(pb) plant-based vegan ~ (v) vegetarian dish ~ (gf) gluten-free dish.

Executive Chef: Warren Schierenbeck. Please let us know of any allergies or dietary restrictions.

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