

crudo



COLD SEAFOOD TOWER

OYSTERS, CLAMS, SHRIMP, JUMBO LUMP CRAB MEAT & LOBSTER TAIL

OYSTERS

MALPEQUE
QUEEN REGINA

STEAK TARTARE

PRIME TENDERLOIN, HORSERADISH CREAM, PICKLED MORELS & WHOLE
GRAIN DIJON MUSTARD, TOPPED WITH QUAIL EGG YOLK

TUNA CRISPY RICE

FRIED SAFFRON STICKY RICE TOPPED WITH YELLOW FIN TUNA,
FINISHED WITH HERB CRÈME FRAICHE& BALSAMIC CAVIAR

OCTOPUS CARPACCIO

SLICED RAZOR THIN, TOPPED WITH AN ITALIAN SALSA VERDE WITH CITRUS
SEGMENTS, & CRISPY CALABRESE ‘NDUJA BREADCRUMBS

SHRIMP COCKTAIL

THREE PIECES OF U8 SHRIMP
CLASSICALLY PREPARED



appetizers

TERINA SCALLOPS

PAN-SEARED SCALLOPS OVER A BUTTERNUT SQUASH CALABRIAN
PEPPER AGRODOLCE TOPPED WITH PIGNOLI NUTS & CRISPY GUANCIALE

CRAB AVOCADO

JUMBO LUMP CRAB MEAT OVER OVEN ROASTED ROMA TOMATOES,
DRESSED IN A MEYER LEMON AIOLI TOPPED WITH SLICED AVOCADO &
FINISHED WITH A CHIVE CALABRIAN PEPPER CHILI OIL

GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA

ZUCCHINI FLOWERS

FRIED & STUFFED WITH A HOMEMADE ZUCCHINI PIGNOLI
RICOTTA FINISHED WITH ELDER FLOWER HONEY OVER A BLUSH SAUCE

CALAMARI FRITTI

TOSSED IN A LEMON AIOLI & TOPPED WITH A
CHERRY PEPPER GUSTO

BAKED CLAMS TERINA

ESCARGOT INSPIRED BAKED CLAMS

LIMONCELLO MUSSELS

WILD CAUGHT KING EDWARD MUSSELS TOSSED IN A MEYER LEMON
LIMONCELLO SAUCE WITH FINGERLING POTATOES
& HEIRLOOM GRAPE TOMATOES

CACIO È PEPE MOZZARELLA CARROZZA

STUFFED WITH HOMEMADE MOZZARELLA OVER A CREAMY
CACIO È PEPE SAUCE, TOPPED WITH CRISPY GUANCIALE
& SHAVED EGG YOLK

EGGPLANT POLPETTE

ROASTED SICILIAN EGGPLANT ROLLED WITH
ROASTED GARLIC CONFIT, PIGNOLI NUTS, GOLDEN RAISINS
& FRESH ITALIAN HERBS

THICK-CUT STEAKHOUSE BACON

GRILLED & BROILED THICK-CUT BACON IN A CINNAMON CHIPOTLE GLAZE
WITH A GRANNY SMITH APPLE SLAW

salads



summer special

GREEN APPLE FENNEL

JULIENNED GRANNY SMITH APPLE, CRISPY FENNEL,
RED ONION & SICILIAN PISTACHIOS IN A
HOMEMADE CITRUS BALSAMIC VINAIGRETTE

CAESAR

ROMAINE LETTUCE TOSSED WITH OUR
HOUSE CAESAR DRESSING, CROUTONS & TOPPED
WITH FRESH SHAVED PARMIGIANA & WHITE ANCHOVIES

BURRATA PEACH SALAD

BURRATA OVER CHARRED GEORGIA PEACHES,
BLACK MISSION FIGS WITH A
PASSION FRUIT SAFFRON CREAM,
BROKEN GUANCIALE BALSAMIC VINAIGRETTE

ADD ONS : GRILLED CHICKEN

BREADED CHICKEN

GRILLED SHRIMP

SALMON

STEAK

*PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
INCLUDING OUR VEGETARIAN & VEGAN OPTIONS.

* 3.95% SURCHARGE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.

*20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.



LOBSTER RISOTTO

SLOWLY COOKED SAFFRON RISOTTO TOSSED WITH CHUNK LOBSTER MEAT & ASPARAGUS WITH MASCARPONE CHEESE, TOPPED WITH A BROILED GARLIC BUTTER HERB LOBSTER TAIL

BUSIATE SICILIANO

TOSSED IN A IMPORTED SICILIAN PISTACHIO PESTO WITH STRACCIATELLA CHEESE & CRUSHED PISTACHIOS, TOPPED WITH SICILIAN GAMBERI ROSSO CRUDO

ORECCHIETTE BARESE

BROCCOLI RABE PESTO TOSSED WITH SWEET ITALIAN SAUSAGE & GARNISHED WITH TOASTED GARLIC BREAD CRUMBS

LINGUINE CON VONGOLE

VONGOLE IN A WHITE WINE, GARLIC PARSLEY PESTO

TRUFFLE SHORT RIB PACCHERI

SLOW BRAISED SHORT RIB TOSSED IN A CREAMY TRUFFLE PARMIGIANA FONDUTA

BUCATINI DI ROMA

A BLEND OF ROME’S ICONIC PASTA RECIPES, CACIO È PEPE & CARBONARA, TOPPED WITH CRISPY GUANCIALE & EGG YOLK

LASAGNA CALABRESE

LAYERED WITH HOMEMADE BÉCHAMEL, MOZZARELLA & HOT ‘NDUJA, SEARED OVER A FRESH TOMATO SAUCE, & DRIZZLED WITH TRUFFLE PARMIGIANA FONDUTA

SPICY VODKA

LUMACHE PASTA IN A CREAMY CALABRIAN PEPPER VODKA SAUCE WITH SHALLOTS, GARLIC & TOMATO



VEAL CHOP PIZZAIOLA

BREADED & FRIED BONE-IN VEAL CHOP, POUNDED THIN, TOPPED WITH A ROMA TOMATO MARINARA, FRESH BURRATA & BASIL

LAMB CHOPS CON FICO

OVEN ROASTED NEW ZEALAND LAMB CHOPS TOPPED WITH A BLACK MISSION FIG DEMI GLACE OVER A CREAMY YUKON GOLD POTATO PUREE & ASPARAGUS

DUCK AMARENA

PAN-ROASTED DUCK BREAST SERVED WITH A HOMEMADE AMARENA CHERRY DEMI GLACE WITH TRUFFLE CAULIFLOWER MASH & BUTTERNUT SQUASH PUREE

BRANZINO MEDITERRANEO

BUTTERFLIED, PAN-ROASTED, OVER A COLD ITALIAN STRING BEAN & FINGERLING POTATO SALAD ATOP SUNDRIED PEPPER PUREE, TOPPED WITH A SAUCE VIERGE

SWORDFISH OREGANATA

BROILED WITH PARSLEY PESTO BREAD CRUMBS OVER STEWED CANNELLINI BEANS & BROCCOLI RABE PESTO

DECONSTRUCTED BEEF WELLINGTON

PERFECTLY SEARED FILET MIGNON TOPPED WITH A CREAMY MUSHROOM COGNAC SAUCE OVER ASPARAGUS, GARNISHED WITH A PUFF PASTRY RING & CRISPY PROSCIUTTO

BONE-IN NEW YORK STRIP

16 OZ. DRY-AGED BLACK ANGUS PRIME

CHICKEN CAESAR MILANESE

PAN-FRIED THINLY POUNDED CHICKEN BREAST, TOPPED WITH CRISP ROMAINE LETTUCE, HOUSE CAESAR DRESSING, TOASTED ITALIAN BREAD CRUMBS & PARMIGIANA

DOUBLE-CUT PORK CHOP ARRABBIATA

PAN-SEARED WITH A CALABRIAN CHERRY PEPPER AGRODOLCE OVER A TRUFFLE CAULIFLOWER MASH POTATO

SALMON PESCATORE

PAN-ROASTED IN A MEYER LEMON LIMONCELLO SAUCE WITH MUSSELS & VONGOLE, DRIZZLED WITH PISTACHIO GREMOLATA

TERINA BURGER

8 OZ. DRY AGED BLEND, WITH GRILLED VIDALIA ONION, & WISCONSIN CHEDDAR ON A GOLDEN BRIOCHE BUN, SERVED WITH HAND-CUT FRIES



ROASTED POTATOES

FOUR CHEESE MAC & CHEESE

GRILLED ASPARAGUS

BROCCOLI RABE

TRUFFLE CAULIFLOWER-MASH POTATOES

HAND-CUT FRIES

SAUCES : CREAMY COGNAC MUSHROOM

AU POIVRE

ROASTED GARLIC HORSE RADISH

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

* 3.95% SURCHARGE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.