

aperitivi



AMARENA
17



BLACK & BLEU MARTINI
18



APEROL LIMONCELLO
16



TERINA BASIL
16



oyster bar

MALPEQUE
3.5 PER

QUEEN REGINA
5 PER

WELLFLEET
4 PER

crudo



OCTOPUS CARPACCIO

SLICED RAZOR THIN, TOPPED WITH AN ITALIAN
SALSA VERDE WITH CITRUS SEGMENTS,
& CRISPY CALABRESE 'NDUJA BREADCRUMBS
29

GAMBERI ROSSO CRUDO

THINLY SLICED IMPORTED SICILIAN RED SHRIMP
SERVED WITH CASTELVETRANO OLIVES,
ORANGE SUPREMES, FINISHED WITH BALSAMIC CAVIAR
35

STEAK TARTARE

PRIME TENDERLOIN, HORSERADISH CREAM, PICKLED
MORELS & WHOLE GRAIN DIJON MUSTARD,
TOPPED WITH QUAIL EGG YOLK
34

TUNA CRISPY RICE

FRIED SAFFRON STICKY RICE TOPPED WITH
YELLOW FIN TUNA, FINISHED WITH HERB CRÈME FRAICHE
& BALSAMIC CAVIAR
25



appetizers

GAMBERI FRITTI

TEMPURA-FRIED SHRIMP SERVED WITH OUR
HOUSE-MADE TERINA TARTAR SAUCE
20

ZUCCHINI FLOWERS

FRIED & STUFFED WITH A HOMEMADE ZUCCHINI
RICOTTA FINISHED WITH ELDER FLOWER HONEY OVER A BLUSH SAUCE
19

CACIO È PEPE MOZZARELLA CARROZZA

STUFFED WITH HOMEMADE MOZZARELLA OVER A CREAMY
CACIO È PEPE SAUCE, TOPPED WITH CRISPY GUANCIALE
& SHAVED EGG YOLK
19

CLAMS CARGOT

ESCARGOT INSPIRED BAKED CLAMS
23

CALAMARI FRITTI

TOSSED IN A LEMON AIOLI & TOPPED WITH A
CHERRY PEPPER GUSTO
24

TERINA SCALLOPS

PAN-SEARED SCALLOPS OVER A BUTTERNUT SQUASH CALABRIAN
PEPPER AGRODOLCE TOPPED WITH PIGNOLI NUTS & CRISPY GUANCIALE
34

GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA
32

EGGPLANT POLPETTE

ROASTED SICILIAN EGGPLANT ROLLED WITH
ROASTED GARLIC CONFIT & FRESH ITALIAN HERBS
20

salads



GREEN APPLE FENNEL

JULIENNED GRANNY SMITH APPLE, CRISPY
FENNEL, RED ONION & SICILIAN PISTACHIOS IN A
HOMEMADE CITRUS BALSAMIC VINAIGRETTE
19

CAESAR

ROMAINE LETTUCE TOSSED WITH OUR
HOUSE CAESAR DRESSING, CROUTONS & TOPPED WITH
FRESH SHAVED PARMIGIANA & WHITE ANCHOVIES
18

MIXED BABY GREEN

BABY GREENS TOSSED WITH CANDIED
WALNUTS, DRIED CRANBERRIES, APPLES &
GOAT CHEESE IN A HOUSE BALSAMIC VINAIGRETTE
18

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



SPICY VODKA

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

26

ORECCHIETTE BARESE

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

28

CAVATELLI SAGGIO

HANDCRAFTED CAVATELLI IN A BROWN BUTTER SAGE SAUCE
WITH SWEET & HOT ITALIAN SAUSAGE, TOSSED
WITH FRESH BABY SPINACH

32

LINGUINE CON VONGOLE

VONGOLE IN A WHITE WINE, GARLIC PARSLEY PESTO

29

TRUFFLE SHORT RIB PACCHERI

SLOW BRAISED SHORT RIB TOSSED IN A CREAMY
TRUFFLE PARMIGIANA FONDUTA

33

LASAGNA CALABRESE

LAYERED WITH HOMEMADE BÉCHAMEL, MOZZARELLA &
‘NDUJA, SEARED OVER A FRESH TOMATO SAUCE, DRIZZLED WITH
PARMIGIANA FONDUTA & TOPPED WITH SHAVED PROVOLONE

28

BUCATINI DI ROMA

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

29

RISOTTO SICILIANO

SAFFRON RISOTTO TOSSED WITH SWEET GREEN PEAS,
MASCARPONE CHEESE & TOPPED WITH IMPORTED
WHOLE SICILIAN RED PRAWNS

38



CHICKEN CAESAR MILANESE

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

32

DUCK AMARENA

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

44

CONIGLIO RAGU

SLOW COOKED BONE-IN RABBIT, OVER RABBIT RAGU WITH
GOLDEN RAISINS, PIGNOLI NUTS & CREAMY PARMIGIANA POLENTA

42

DECONSTRUCTED BEEF WELLINGTON

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

58

SWORDFISH OREGANATA

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

38

DOVER SOLE

SAUTEED IN A CLASSIC BEURRE BLANC SAUCE WITH CAPERS
ACCOMPANIED BY SAUTÉED SPINACH

M/P



TERINA BURGER

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

26

RACK OF LAMB FOR TWO

OVEN ROASTED NEW ZEALAND RACK OF LAMB TOPPED
WITH A MEDITERRNEAN OLIVE & ARTICHOKE RAGU
OVER CREAMY PARMIGIANA POLENTA

58

DOUBLE-CUT PORK CHOP ARRABBIATA

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

42

VEAL CHOP PIZZAOILA

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

62

FILET MIGNON

8 OZ. CENTER CUT

52

NEW YORK STRIP

16 OZ.

56

SAUCES

CREAMY MUSHROOM

AU POIVRE

ROASTED GARLIC HORSERADISH

6



SAUTEED SPINACH

12

FOUR CHEESE MAC & CHEESE

16

GRILLED ASPARAGUS

14

HAND-CUT FRIES

10

TRUFFLE CAULIFLOWER-MASH POTATOES

14

BROCCOLI RABE

14