



COLD SEAFOOD SALAD

MEDLEY OF SHRIMP, CALAMARI, CLAMS, MUSSELS, & OCTOPUS
TOSSED IN A HOMEMADE LEMON OLIVE OIL HERB DRESSING
28

TUNA CRISPY RICE

FRIED SAFFRON RISOTTO TOPPED WITH YELLOW FIN TUNA,
FINISHED WITH HERB CRÈME FRAICHE & BALSAMIC CAVIAR
28

OCTOPUS CARPACCIO

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

OYSTERS

MALPEQUE 4
QUEEN REGINA 5

STEAK TARTARE

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

SPICY TUNA CRISPY RICE

FRIED SAFFRON RISOTTO TOPPED WITH YELLOW FIN TUNA TOSSED IN A SPICY
HOUSE MADE MAYO FINISHED WITH CRÈME FRAICHE & SLICED JALAPENO
28



appetizers

TERINA SCALLOPS

PAN-SEARED SCALLOPS OVER A BUTTERNUT SQUASH CALABRIAN
PEPPER AGRODOLCE TOPPED WITH PIGNOLI NUTS & CRISPY GUANCIALE
36

GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA
34

ROASTED BONE MARROW

SERVED WITH ROASTED ROOT VEGETABLES IN A BURGUNDY WINE
GLAZE & PICKLED SHALLOTS
26

BURRATA PISTACHIO

FRESH BURRATA OVER A HEIRLOOM TOMATO WITH MUSTARD SEEDS &
THYME, ACCOMPANIED BY SICILIAN PISTACHIO PESTO, FINISHED WITH
CRISPY GUANCIALE & BALSAMIC PEARLS
24

CALAMARI FRITTI

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

EGGPLANT POLPETTE

ROASTED SICILIAN EGGPLANT ROLLED WITH
ROASTED GARLIC CONFIT, PIGNOLI NUTS, GOLDEN RAISINS
& FRESH ITALIAN HERBS
22

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
34

GRILLED OCTOPUS

CHARRED TO PERFECTION OVER A MEDITERRANEAN OLIVE & ROASTED
FINGERLING POTATO MEDLEY WITH A FRESH MINT,
LIME & FAVA BEAN PUREE
29

BAKED CLAMS TERINA

ESCARGOT INSPIRED BAKED CLAMS
24

ZUCCHINI FLOWERS

FRIED & STUFFED WITH A HOMEMADE ZUCCHINI PIGNOLI
RICOTTA FINISHED WITH ELDER FLOWER HONEY OVER A BLUSH SAUCE
25

CACIO È PEPE MOZZARELLA CARROZZA

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

COZZE IMPEPATA

WILD CAUGHT PRINCE EDWARD MUSSELS TOSSED IN A SHALLOT, FENNEL,
& GARLIC SOFFRITO WITH WHITE WINE & MELDED CALABRESE N’DUJA
24



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
19



PANZARELLA BEET SALAD

CRISPY PANETTONE CROUTONS WITH ROASTED CANDY
CANE BEETS, HEIRLOOM GRAPE TOMATO, FAVA BEANS,
& THINLY SLICED RED ONION, TOSSED IN A FRESH MINT
& LIME POMEGRANATE VINAIGRETTE
22

ADD ONS : GRILLED CHICKEN 10 BREADED CHICKEN 10 GRILLED SHRIMP 12 SALMON 16 STEAK 18

*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.



BUTTERNUT SQUASH RAVIOLI

CREAMY BUTTERNUT SQUASH RICOTTA FILLED PASTA PILLOWS
DRIZZLED IN A BROWN BUTTER SAGE SAUCE WITH FRESH PECANS,
DRIZZLED WITH PARMIGIAN FONDUTA & AGED BALSAMIC VINEGAR

29

GNOCCHI TARTUFU

HAND ROLLED POTATO GNOCCHI IN A CREAMY BUTTER SAUCE WITH
SAGE, TRUFFLE PATAY, & MIXED WILD MUSHROOMS

29

ORECCHIETTE BARESE

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

29

SPICY VODKA

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

28

TRUFFLE SHORT RIB PACCHERI

SLOW BRAISED SHORT RIB TOSSED IN A CREAMY
TRUFFLE PARMIGIANA FONDUTA

38

LASAGNA CALABRESE

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

29

TAGLIATELLE BOLOGNESE

LAMB BOLOGNESE WITH A MIREPOIX & GUANCIALE, IN A
CONCENTRATED FRESH TOMATO SAUCE, TOPPED WITH A LEMON
& PARSLEY INFUSED RICOTTA

38

LINGUINE CON VONGOLE

VONGOLE IN A WHITE WINE, GARLIC PARSLEY PESTO

29



VEAL CHOP INFERNO

BREADED & FRIED BONE-IN VEAL CHOP, POUNDED THIN, TOPPED
WITH FRESH BURRATA & CALABRIAN CHERRY PEPPER AGRODOLCE

62

ESPRESSO CRUSTED LAMB LOIN

ESPRESSO CRUSTED & PAN-SEARED, IN A BITTERSWEET DARK CHOCOLATE
CHERRY DEMI GLACE, SERVED WITH A POTATO PAVE & KING MUSHROOM

45

DUCK AMARENA

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

45

BRANZINO CON FAVA

BUTTERFLIED, PAN-ROASTED, OVER A FRESH MINT & LIME FAVA BEAN
PUREE, TOPPED WITH A SICILIAN TOMATO PESTO & WALNUT GREMOLATA

42

DOUBLE-CUT APPLE CIDER PORK CHOP

PAN-SEARED OVER A YUKON GOLD POTATO PUREE, ACCOMPANIED BY
SAUTEED WILD MUSHROOMS & BUTTERY FRENCH BEANS, TOPPED WITH A
GRANNY SMITH APPLE CIDER REDUCTION

44

DECONSTRUCTED BEEF WELLINGTON

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

59

BONE-IN NEW YORK STRIP

16 OZ. DRY-AGED BLACK ANGUS PRIME

56

BRAISED SHORT RIB

SIX HOUR BRAISED FIVE SPICE SHORT RIB, OVER A CREAMY
VEGETABLE SAFFRON RISOTTO

49

POTATO LEEK HALIBUT

POTATO CRUSTED HALIBUT SERVED OVER A CREAMY POTATO LEEK
CHOWDER WITH SWEET ENGLISH PEAS & GUANCIALE,
FINISHED WITH CHIVE OIL

39

CHICKEN CAESAR MILANESE

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

36

TERINA BURGER

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

27



FRENCH DIP

THINLY SLICED PRIME RIB STEAK WITH CARAMELIZED
ONIONS & MOZZARELLA CHEESE, IN A NATURAL AU JUS,
SERVED ON A SEEDED SEMOLINA BRICK HERO
WITH HAND-CUT FRIES

27



ROASTED POTATOES

14

FOUR CHEESE MAC & CHEESE

16

GRILLED ASPARAGUS

14

BROCCOLI RABE

14

TRUFFLE CAULIFLOWER-MASH POTATOES

15

HAND-CUT FRIES

10

SAUCES : CREAMY COGNAC MUSHROOM 7 AU POIVRE 6 ROASTED GARLIC HORSERADISH 6