

PRIMI

PAPPA AL POMODORO

TOMATO BREAD SOUP,
FRESH BASIL, RICOTTA
\$9

CAESAR SALAD

CRISP ROMAINE, PARMESAN,
TUSCAN CROUTONS
\$9

BOSTON BIBB SALAD ♦

SHAVED RED ONION, SHOWER OF
MAYTAG BLUE CHEESE,
WALNUT VINAIGRETTE
\$9

CAPRESE SALAD

HEIRLOOM TOMATOES, BASIL,
FRESH BURATTA
\$14

STEAK TARTARE *

SEASONED MAYO,
TRUFFLE CHIPS
\$16

LAMB PORTERHOUSE *

CRISPY SEARED, AGED BALSAMIC,
HERBED BUTTER
\$16

RAVIOLI 'THREE WAYS'

CREAMED SPINACH, YOLK,
MUSHROOM RAGÙ
\$10

BRICK-OVEN SCALLOPS

SPINACH, TOMATO-BASIL BACON,
PARSLEY HERB BUTTER
\$12

CALAMARI

SEMOLINA CRUSTED,
CANNELLINI BEANS,
LEMON BLACK PEPPER AIOLI
\$14

ANTIPASTO DELLA CASA ♦

\$5 EACH SELECTION

SALUMI

PROSCIUTTO

MORTADELLA ♦

CAPICOLA

SALAMI

SOPPRESSATA

VEGETALE

SPICY CHICKPEAS

ROASTED PEPPERS

ROASTED BEETS

ARTICHOKES

ROASTED TOMATOES

MARINATED OLIVES

FORMAGGIO

SHARP PROVOLONE

FRESH MOZZARELLA

FARMHOUSE CHEDDAR

PECORINO ROMANO

GOAT

CHEF'S ANTIPASTO ♦

SERVES 2-4

\$20

FAMILY-STYLE ANTIPASTO ♦

SERVES 6-8

\$40

EACH ANTIPASTO COMBINATION WILL FEATURE THE FOLLOWING ITEMS:

MUSTARD, JELLY, SPICED NUTS

CONTORNI

\$7 EACH

RISOTTO WITH FRESH PEAS

GARLICKY SPINACH

POTATO PURÉE

BROCCOLINI

TUSCAN KALE

PARMESAN POLENTA

ROSEMARY FRIED POTATOES

✧ CHEF'S TASTING ✧

DAILY CHEF SELECT CREATION

4-COURSE ♦ \$50

WITH WINE PAIRINGS \$85

* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS.

♦ THESE ITEMS MAY CONTAIN NUT OR PEANUT PRODUCTS.

SECONDI

PASTA

HANDCRAFTED GNOCCHI

OVEN BAKED, SAUSAGE RAGÙ, FRESH MOZZARELLA
\$22

SPAGHETTI POLPETTINE 'BROOKLYN' STYLE

HANDCRAFTED MEATBALLS, ROASTED TOMATO SAUCE,
BASIL, PARMIGIANO-REGGIANO
\$19

TORCHIO

PROSCIUTTO, ASPARAGUS, SHAVED ARTICHOKE,
BUTTER LETTUCE, FRESH RICOTTA
\$22

FETTUCCINI CARBONARA

GUANCIALE, FRIED YOLK, PEAS
\$22

STROZZAPRETI ♦

SPINACH, LEMON ZEST, TOASTED ALMONDS, BURATTA
\$22

TORTELLI OF GOAT CHEESE ♦

ROASTED FENNEL, ARUGULA, PIGNOLI NUTS, CITRUS HERBED BUTTER
\$20

PESCE

SWORDFISH *

TOMATO FENNEL AGRODOLCE, PEA RISOTTO
\$32

CHARCOAL-ROASTED PRAWNS

OLIVE PUTTANESCA, LEMON CHIVE POLENTA
\$34

MEDITERRANEAN TUNA *

EGG, ARUGULA, TOMATOES, HARICOT VERTS, CAPERS,
OLIVES, BABY POTATOES
\$34

BRANZINO ACQUA PAZZA

PARSLEY, CARROT AND SHALLOT SALAD, GARLICKY SPINACH
\$36

CRISPY SKIN SALMON *

OYSTER MUSHROOMS, PARMESAN POLENTA
\$30

CARNE

Osso Bucco

WARM FARRO SALAD
\$42

SPIT-ROASTED CHICKEN

TUSCAN KALE, ROSEMARY FRIED POTATOES, LEMON, OLIVE OIL DRIZZLE
\$26

RACK OF LAMB *

GNOCOCO FRITTO, HONEY-GLAZED CARROT, PEA PURÉE, MINT SALAD
\$35

PORK CHOP & CHEEK *

SWEET POTATO FRIES, SMOKED SEA SALT, TRUFFLE HONEY
\$32

TAGLIATA DI MANZO *

CHEF'S SELECTION OF HAND CUT PRIME AGED STEAKS,
GRILLED FOREST MUSHROOMS, BROCCOLINI,
ROSEMARY FRIED POTATOES, TUSCAN DEMI
~ MARKET ~



SIGNATURE FLATBREADS

ARTHUR AVENUE

ROASTED TOMATOES, GARLIC, OLIVE OIL,
MOZZARELLA, PARMESAN

\$9

BRONX BOMBER

ROASTED TOMATOES, MOZZARELLA,
THINLY SLICED PEPPERONI

\$11

PROVENÇAL

RATATOUILLE, BRIE

\$11

TUSCAN

FONTINA, GORGONZOLA, PROSCIUTTO,
ROSEMARY-FIG JAM

\$12

BIANCO

BROCCOLI RABE, ROASTED GARLIC,
FONTINA, SAUSAGE

\$12

GRILLED MARGHERITA

FIRE-ROASTED TOMATOES, FRESH BASIL,
MOZZARELLA

\$10

'NEVER TRUST A ROUND PIZZA'

-TODD ENGLISH