

PRIMI

POTATO & LEEK ZUPPA FENNEL POLLEN, HERB BROWN BUTTER, GARLIC RUBBED CROUTON	10
BOSTON BIBB ♦ SHAVED RED ONION, "SHOWER" OF MAYTAG BLUE CHEESE, WALNUT VINAIGRETTE	10
CAESAR CRISP ROMAINE, PARMESAN CROUTONS, EGGLESS CAESAR DRESSING	10
T.E.'s RAVIOLI O's MASCARPONE AND PEA PURÉE, KING CRAB, RICOTTA TRUFFLE PILLOWS, PORCINI BOLOGNESE, PECORINO ROMANO	12
LOBSTER CANNELLONI SWEET CORN CREAM, BACON CRUMBS, SPRING GREENS	15
BEEF CARPACCIO* GORGONZOLA POLENTA, BALSAMIC, PARMESAN, CIPOLINI ONION, SCALLION CREAM, GARLIC CREAM	12
MASON JAR MEATBALL SPICY VEAL MEATBALL, PORCINI MUSHROOMS, ROASTED PEPPERS, PARMESAN CREAM	10
CALAMARI CRISPY FRIED, CHIPOTLE AIOLI	15
BAKED BURRATA COUNTRY BREAD STUFFED WITH MOZZARELLA, BUTTER, AND GARLIC	12

ANTIPASTO

\$6 EACH SELECTION

~ FORMAGGIO ~

SHARP PROVOLONE
FRESH MOZZARELLA
PECORINO ROMANO
GOAT
GORGONZOLA

~ VEGETALE ~

ROASTED PEPPERS
GRILLED ARTICHOKE
MARINATED OLIVES
ROASTED BEETS
GRILLED BABY FENNEL
ROASTED CIPOLINI ONIONS
WITH BALSAMIC

~ SALUMI ~

PROSCIUTTO
SALAMI
SOPPRESSATA
CAPICOLA
MORTADELLA ♦

CHEF'S ANTIPASTO ♦

SERVES 2-4

\$25

FAMILY-STYLE ANTIPASTO ♦

SERVES 6-8

\$45

EACH ANTIPASTO SELECTIONS SERVED WITH MARINATED CRIMINI FIG JAM, MARINATED SEASONAL VEGETABLES & MUSTARD

CHEF'S TASTING ♦

OUR DAILY CHEF'S SELECT CREATIONS

4-COURSE \$55

WITH WINE PAIRINGS **\$90**

CONTORNI

\$8 EACH

GRILLED ASPARAGUS
WITH LEMON & PARMESAN

ARUGULA & AGED PROVOLONE
RISOTTO

SILK POTATOES
WITH GORGONZOLA

GARLICKY SPINACH

BROCCOLINI WITH PANCETTA

OVEN-ROASTED CAULIFLOWER

DUCK FAT-FRIED
POTATOES

PARMESAN POLENTA

WITH GARLIC, OLIVE OIL,
LEMON & PARMESAN

T.E. MACARONI & CHEESE

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

♦ THESE ITEMS MAY CONTAIN NUT OR PEANUT PRODUCTS.

PASTA

SPAGHETTI POLPETTINE "BROOKLYN-STYLE", HANDCRAFTED MEATBALLS, BASIL, ROASTED TOMATO SAUCE, PARMIGIANO-REGGIANO	22
LINGUINI & CLAMS MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO	26
RICOTTA GNOCCHI HAND-CRUSHED TOMATOES, FRESH HERBS, BROWN BUTTER, DOLLOP OF RICOTTA	22
4-CHEESE RAVIOLI♦ PESTO, MASCARPONE, ROASTED TOMATO SAUCE	22
LUMACHONI CHICKEN BREAST, SHRIMP, FETA CHEESE, FRIED CAPERS, RED ONIONS, GARLIC, EVOO	24
ORECCHIETTE ORSINI'S ITALIAN SAUSAGE, BROCCOLI RABE, GARLIC, CRUSHED RED PEPPER, EVOO	22

PESCE

SWORDFISH FRIT ROCK SHRIMP SCAMPI, CRISP FRIES TOSSED IN LEMON & PARMIGIANO-REGGIANO	36
CRISPY SKIN SALMON* OYSTER MUSHROOMS, FLASH-FRIED CALAMARI, PARMESAN POLENTA	32
HALIBUT CRAB CRUSTED, CARROT & SALSIFY, TRUFFLE-ARTICHOKE PURÉE, BLOOD ORANGE BURRO FUSO	38
PAN-SEARED SCALLOPS GARLICKY SPINACH, ARUGULA & AGED PROVOLONE RISOTTO, DILL BUTTER	38

CARNE

VEAL MILANESE FRIED CAPERS, LEMON, ARUGULA, PECORINO ROMANO	38
OSSO BUCCO FOREST MUSHROOM RISOTTO	44
VEAL TENDERLOIN MARSALA MOSTARDA SPINACH, PORCINI-POTATO PURÉE	40
KUROBUTA PORK CHOP* BACON BUTTER, SAUTÉED NAPA CABBAGE, APPLE PAN JUS	36
RACK OF LAMB* SPRING PEA PURÉE, RICOTTA GNOCCHI WITH MUSTARD BURRO FUSO, LEMON-SCENTED BALSAMIC DEMI	44

POLLO

CHICKEN PARMESAN CRISP FRIED CUTLETS, RICOTTA, MOZZARELLA, SPAGHETTI, MARINARA SAUCE	30
PAN-ROASTED CHICKEN SEMI-BONELESS HALF-CHICKEN WITH HUNTER SAUCE, GOAT CHEESE-SPIKED NEW POTATOES	30

TUSCAN MEAT GRILL

TAGLIATA DI MANZO*

Chef's Selection of Hand Cut Steaks

~ MARKET ~

FILET MIGNON*	VEAL CHOP*
8 oz 42	14 oz 65
NEW YORK STRIP*	PORTERHOUSE*
16 oz 44	22 oz 55

* 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.



SIGNATURE FLATBREADS

ARTHUR AVENUE

ROASTED TOMATOES, GARLIC, OLIVE OIL,
MOZZARELLA, PARMESAN

| |

BRONX BOMBER

ROASTED TOMATOES, MOZZARELLA,
THINLY SLICED PEPPERONI

| 3

MEATBALL

SHAVED MEATBALLS, CARAMELIZED ONIONS,
FRESH OREGANO, MOZZARELLA, PARMESAN

| 3

TUSCAN

PROSCIUTTO, ROSEMARY-FIG JAM,
GORGONZOLA, FONTINA

| 4

PORTABELLA MUSHROOM

MUSHROOM PURÉE, FONTINA

| 4

ROASTED BEET

PEA SHOOTS, HONEY DRIZZLE, GOAT CHEESE

| 4

GRILLED MARGHERITA

FIRE-ROASTED TOMATOES, FRESH BASIL,
MOZZARELLA

| 2

'Never trust a round pizza'

Todd English