



## ANTIPASTI

### GARLIC BREAD

garlic butter, pecorino, evoo | 14

### TRUFFLE RICOTTA

truffle honey, sheep milk ricotta, crostini | 26

### FRANKIE FAMOUS

three meatballs with romaine, red onion, cherry tomatoes, pecorino romano, red wine vinaigrette | 24

### TARTARE

truffled beef tartare, soy-yuzu glaze, parmigiano, served with toasted brioche | 24

### NORI CONE

truffled-spicy tuna tartare, kaluga caviar, 24k gold leaf | 21

### CAESAR SALAD

our signature Caesar salad with anchovy vinaigrette, bacon lardons, parmigiano | 19

### PORK MEATBALLS

simmered in tomato sauce, topped with Parmesan fonduta | 20

### GRILLED ARTICHOKE

citrus infused, herbed yogurt, cippolini onion, mint, and chili | 19

### CHOP CHOP

farro, quinoa, edamame, cabbage, crispy salami, avocado, golden raisins vinaigrette | 22

### PEI MUSSELS

n'duja-white wine garlic sauce, dried tomato, grilled bread | 21

### OYSTERS OREGANATA

baked and garnished with lemon, parsley, pancetta- breadcrumbs (6 pcs) | 27

### SMOKED BURRATA

marinated red beets, pistachio-basil pesto, drizzled with aged balsamic | 22

### FIRECRACKER SHRIMP

crispy shrimp, sweet thai calabrian chili aioli | 24

### OCTOPUS

baba ghanoush, crispy chickpeas salad, calabrian chili oil, burnt onion ash | 29

## PASTA

### GNOCCHI

basil pesto, toasted pinenuts, pecorino | 28

### GARGANELLI

truffle butter, cream, peas, 18 month prosciutto | 28

### TAGLIATELLE

ragu bolognese, Parmesan | 29

### CAMPANELE

wild mushroom ragu, rosemary, truffle moliterno | 28

### SIGNATURE SPICY RIGATONI

spicy vodka sauce, Calabrian chili, bacon-onion soubise | 30

### SPAGHETTI NERO

squid ink pasta, half lobster, tarragon, shrimp | 36

## CARNE E PESCE

### CHICKEN PARMIGIANA

crispy Bell & Evans chicken cutlet, san Marzano tomato, stracciatella, crispy prosciutto, fresh basil | 36

### EGGPLANT PARMIGIANA

layers of baked eggplant, tomato, mozzarella, basil pesto | 27

### SALMON

warm black eyed pea & corn salad, tonato sauce | 39

### VEAL CHOP

14oz amish veal chop, marsala cream, bacon lardons, roasted oyster mushroom | 65

*Pat LaFrieda*  
MEAT PURVEYORS®

### RED SNAPPER

pan seared, served with aquapazza & gremolata | 36

### PORK CHOP

sweet, tangy & spicy romesco, grilled pineapple-cilantro salad, cracklings | 42

### MEAT FOR 2

#### BISTECCA ALLA FIORENTINA

30oz, 45 day dry aged, with roasted potatoes, bone marrow, smoked chimichurri | 155 (G)

### BRANZINO

broccolini, roasted cashews, citrus-caviar beurre blanc | 39

### SKIRT STEAK

roulade style, with pesto, prosciutto & provolone cheese, truffle fries | 46

### NY STRIP

40 days dry-aged, roasted baby vegetables, mushroom bordelaise | 68

## SIDES 14

### TRUFFLE FRIES

hand cut, pecorino romano

### ASPARAGUS

garlic & parmigiano

### BROCCOLINI

chili, olives

### WILD MUSHROOM

marsala sauce

### STREET CORN

cotija cheese, tajin chili

### ROASTED FINGERLINGS

parmesan, roasted garlic oil

Our menu has been thoughtfully curated by our chef, with each dish crafted to deliver a balanced and intentional flavor experience. To preserve the integrity of these creations, we kindly ask that no modifications be made to menu items. Altering ingredients can compromise the overall quality and harmony of the dish.