



SPUNTINI

OLIVES ALL' ASCOLANA | crispy fried olives stuffed with parmigiano, pork, chicken and herbs 18

ROASTED PEPPERS | charred bell peppers, homemade ricotta, herb gremolata, bench mark garlic bread 22

CARCIOFI | marinated baby artichokes, oreganata breadcrumbs, mint 18

ANTIPASTI

BARBABIETOLE | herb roasted beets, cara cara orange, shaved fennel, toasted hazelnuts, ricotta-goat cheese crema, mint, honey balsamic vinaigrette 24

HOUSE CHOPPED SALAD | romaine, radicchio, endive, cucumber, vinegar peppers, red onion, chickpeas, parmigiano reggiano, red wine vinaigrette 26

CAVOLFIORE | whole roasted cauliflower, whipped ricotta, currants, walnut and parsley gremolata 26

OSTRICHE | baked barnegat bay oysters, prosciutto di parma, 'nduja butter, lemon parmigiano breadcrumbs, chive 24

FRITTO MISTO | fried shrimp, clams, scallops, calamari, lemon-horseradish aoli, sea salt 30

POLPO | seared octopus, crispy guanciale, alubia beans, sweet vinegar peppers, aged balsamic 26

POLPETTE EMILIA | pork meatballs, tomato sugo, homemade ricotta 26

TAGLIOLINI AL FORNO | baked tagliolini pasta, parmigiano reggiano, bechamel, prosciutto cotto 36



PRIMI

LINGUINE AGLIO E OLIO | garlic, olive oil, peperoncino, parmigiano, toasted breadcrumbs 34

PICI AL RAGU | beef & sweet fennel sausage ragu, tomato sugo, parmigiano 36

ANOLINI | honey nut squash and ricotta, pecorino tartufo, black truffle, pangrattato, brown butter and sage 36

RAVIOLI SORRENTINO | baked ravioli, homemade ricotta, buffalo mozzarella, pomodoro 34

SECONDI

POLLO RIPIENO | roasted chicken stuffed with spinach, two river mushrooms, mozzarella, sundried tomato, pan gravy 42

POLLO MILANESE | fried scallopini of chicken, fennel, apple & walnut salad 38

SOLE AL LIMONE | lemon butter, capers, mashed potatoes, string beans 50

BRACIOLA DI MAIALE | double cut pork chop, cipollini agrodolce, roasted potatoes, hot cherry peppers | *please allow 45 minutes* 74

CONTORNI

LA PATATINE | housemade potato chips, hot cherry peppers 16

VERDURE | sautéed artichokes, spinach, two river mushrooms 18

PATATE ARROSTO | roasted potatoes, rosemary, sea salt 12

LONG HOT PEPPERS | sweet & long hot peppers, homemade ricotta, oreganata breadcrumbs 18

CANNELLINI | braised white beans with escarole, lemon, and parmigiano 16

BIBITE

non-alcoholic offerings

ST. AGRESTIS PHONY NEGRONI | 8

THE MOON DROP | moon drop grape, lavender, mint shrub, lime, ghia apertif, soda water | 12

EST. 1996

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A 2.85% processing fee will be added to all credit card transactions