

SPUNTINI

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

ROASTED PEPPERS | charred bell peppers, homemade ricotta, herb gremolata, benchmark garlic bread 24

FARINATA | warm chickpea pancake topped with arugula & parmigiano pesto, thyme roasted two river mushrooms and robiola cheese 18

ANTIPASTI

HOUSE CHOPPED | romaine, radicchio, endive, cucumber, vinegar peppers, red onion, chickpeas, parmigiano reggiano, red wine vinaigrette 28

BARBABIETOLE | red and golden herb roasted baby beets, cara cara orange, toasted pistachio, whipped honey robiola, rosemary balsamic vinaigrette 24

OSTRICHE | baked barnegat bay oysters, prosciutto di parma, 'nduja butter, shallot-herb breadcrumbs, lemon & chive 24

FRITTO MISTO | fried shrimp, cherrystone clams, local scallops, calamari, lemon-horseradish aoli, sea salt 34

CAVOLFIORE | whole roasted cauliflower, whipped ricotta, currants, walnut and parsley gremolata 28

POLPO | seared octopus, crispy guanciale, rancho gordo alubia beans, sweet vinegar peppers, aged balsamic 30

POLPETTE EMILIA | pork meatballs, tomato sugo, homemade ricotta 28

TAGLIOLINI AL FORNO | baked tagliolini pasta, parmigiano reggiano, bechamel, prosciutto cotto 38

PRIMI

TORTELLI | caramelized honeynut squash and mascarpone filling, brown butter, toasted sage, 26 month parmigiano reggiano 34

RIGATONI AL FABIAN | lobster meat, spicy blush sauce, cherry peppers 62

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

RAVIOLI SORRENTINO | oven baked ravioli, pomodoro, buffalo mozzarella 36

SECONDI

POLLO MILANESE | fried scallopini of chicken, castelfranco radicchio, shaved fennel, arugula, honeycrisp apple, preserved lemon vinaigrette 38

POLLO RIPIENO | roasted chicken stuffed with spinach, two river mushrooms, mozzarella, sun-dried tomato, pan gravy 46

SOLE AL LIMONE | lemon butter, capers, mashed potatoes, string beans 56

BRACIOLA DI MAIALE | double cut pork chop, cipollini agrodolce, roasted potatoes, hot cherry peppers | *please allow 45 minutes* 76

CONTORNI

ESCAROLE & WHITE BEANS 16

LA PATATINE | housemade potato chips, hot cherry peppers 16

FENNEL GRATINATE | potato and roasted fennel gratin with besciamella & breadcrumbs 18

PATATE ARROSTO | roasted potatoes, rosemary, sea salt 12

LONG HOT PEPPERS | sweet & long hot peppers, fennel sausage, buffalo mozzarella 18

BIBITE

non-alcoholic offerings

ST. AGRESTIS PHONY NEGRONI 12

LOVELY BUNCH SPARKLING APPLE 10

THE MOON DROP | moon drop grape, lavender, mint shrub, lime, ghia apertif, soda water 16

BERGAMOT LEMONADE | earl grey tea, lemonade, bergamot syrup 8

EST. 1996

A 2.85% processing feewill be added toall creditcard transactions