



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

LA GRASSA | mortadella, buffalo mozzarella, pistachio pesto, aceto balsamico, homemade foccacia 18

ANTIPASTI

BARBABIETOLE | herb roasted beets, pistachio, navel orange, robiola creme fraiche, honey balsamic vinaigrette 24

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

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

FRITTO MISTO | fried shrimp, clams, 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, alubia beans, sweet vinegar peppers, aged balsamic 28

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

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



PRIMI

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

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

TONNO AL PUTTANESCA | ziti pasta, cilento black olives, capers slow cooked tomato sauce, sicilian tuna, basil 38

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

SECONDI

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

POLLO RIPIENO | roasted chicken stuffed with spinach, two river mushrooms, mozzarella, sundried 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

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 and sautéed escarole 16

BIBITE

non-alcoholic offerings

ST. AGRESTIS PHONY NEGRONI 12

LOVELY BUNCH SPARKLING APPLE CIDER 10

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

EST. 1996

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