

SUMMER MENU



EAST COAST OYSTERS

– Ghost Pepper Hot Sauce, Garlic Scape Mignonette-6pc/18 12pc/34 –

SEA BREAM AGUACHILE

– Tomatillo, Cucumber, Jalapeno- 15 –

STEAK TARTARE

– Parisian-Style Beef Tenderloin, Grilled Bread -17 –

ORGANIC SALAD

– Foxhole Farm Greens and Vegetables- 13 –

GREEN MANGO SLAW

– Roasted Peanuts, Cilantro, Crispy Lotus-11 –



BURRATA

– Heirloom Tomatoes, Basil, Aged Balsamic- 23 –

NONNA'S MEATBALLS 3PC/4PC

– Stone-Ground Polenta, Grana Padano- 16/20 –

WOOD-GRILLED

SCALLOPS 3PC/6PC

– Charred Lemon, Extra Virgin Olive Oil- 25/45 –

WOOD-GRILLED RIBEYE STEAK

– Veal Jus, Chimichurri-35 –

SICILIAN OCTOPUS

– Squid Ink Fregola, Piquillo Pepper, Chorizo-24 –

PASTA

– Chef's Daily Selection-MP –



MARGHERITA – San Marzano, Fior di Latte, Basil 15

D.O.P. – San Marzano D.O.P., Buffalo Mozzarella 21

CALABRESE – Spicy Sopressata, Sicilian Sundried Olives, Chili Oil 18

MARINARA – San Marzano, Roasted Garlic, Chili 13

WILD MUSHROOM – Pesto Genovese, Roasted Pear, Triple Cream Brie 18

MONTE POLLINO – Crispy Pork Cheek, Roasted Pineapple, Pickled Habaneros 18

BREAD – House Butter, Extra Virgin Olive Oil- 3

HAND-CUT FRITES – Malt Mayo-8



RADICCHIO – Goat Ricotta, Walnuts, Vincotto- 12

SPICY RAPINI – Pepperonata- 11

CHEESE PLATE – Chef's Selection, House Preserves- 21

