



FRUTTI DI MARE SEAFOOD TOWER

PICCOLO (for two)	125
GRANDE (for four)	250

*Gulf Oysters, Lemon Sgroppino Granita
Scungilli Insalata Del Mar, Lemon Vinaigrette
Jumbo Gulf Shrimp, Calabrian Chili Pomadorino
Cold Water Lobster, Bagnet Vert
Jonah Crab Claws, Charred Lemon*

ANTIPASTI

PESCE CRUDO <i>snapper, fresno chile, cucumber, crispy farro, sea beans, tomato, blood orange vinaigrette</i>	24
SALUMI E FORMAGGI <i>regional cheeses, prosciutto di parma, soppressata, seasonal accompaniments</i>	26
CARPACCIO DI CARNE <i>black truffle, pickled shallot, fried capers, herb zeppole, frisee</i>	25
POLPO GRIGLIATO <i>grilled octopus, caponata, herb oil, yellow pepper coulis, limoncello vinaigrette</i>	22
FRITTO MISTO IN SAOR <i>calamari, key west pink shrimp, pine nuts, rasins, capers, pickled onion</i>	19
FAGIOLO DI SAN QUIRINO <i>san quirino beans, soffritto, basil oil, crostini</i>	10

INSALATA

INSALATA MISTA <i>pignolis, pear, red onion, watermelon radish, gorgonzola, white balsamic vinaigrette</i>	16
INSALATA DI TRUBUCCO <i>baby gem lettuce, radicchio, grilled focaccia, parmigiano reggiano, white anchovy vinaigrette</i>	17
INSALATA DI FARRO <i>arugula, ricotta salata, chickpeas, tomato, pickled shallot, chioggia beets, red wine vinaigrette</i>	17

CARNI

MATTONE DI POLLO <i>lacinato kale, raisin & pine nut agrodolce, brown butter gnocchetti</i>	36
FILETTO AL BAROLO <i>filet mignon, roasted cipollini onions, truffled cavolfiore dorato, Barolo jus</i>	62
BISTECCA ALLA FIORENTINA (for two) <i>grilled prime T-bone, sauteed mushrooms, asparagus, potato il rafano</i>	150

PRIMI

TONNARELLI ALLA CARBONARA <i>guanciale, 63 degree farm egg, pecorino toscana, black pepper</i>	29
PAPPARDELLE AL PESTO DI PISTACHIO <i>pistachio pesto, preserved lemon, whipped burrata, roasted tomato</i>	28
GARGANELLI GAMBERI AMALFITINA <i>gulf shrimp, heirloom tomato, basil, garlic, pecorino</i>	32
BUCATINI ALLA VONGOLE <i>little neck clams, calabrian chilies, vino blanco, parmigiano reggiano, italian parsley</i>	30

PIZZE

AL TARTUFFO <i>truffle crema, wild mushrooms, arugula, housemade mozzarella, black garlic vinaigrette</i>	28
CALABRESE <i>Calabrese picante, salsicca, liguria olives, san marzano sauce, housemade mozzarella, hot honey</i>	26
CARCIOFO <i>artichoke, broccoli rabe, white sauce, roasted garlic, caramelized cipollini onions</i>	25
NDUJA CAPRESE <i>heirloom tomato, basil, housemade mozzarella</i>	25

PESCI

GROUPEL BAGNA CAUDA <i>tomato fennel relish, pesto trofie, grilled treviso</i>	48
BRODETTO DI PESCE <i>clams, lobster, mussels, shrimp, tomato broth, saffron risotto</i>	56
SEA SCALLOPS <i>parmesan risotto, roasted romanesco, truffle vinaigrette</i>	58
SNAPPER LIVORNESE <i>taggiasca olives, capers, tomato broth, toasted orzo, broccoli rabe</i>	44

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.