

MAIN

ANTIPASTI

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| <p>Panzanella di Granchio jumbo lump crab meat, brioche croutons, tomato, cucumber, tomato fonduta.</p> | 28 | <p>Cappuccino di Zucca butternut squash cappuccino, amaretto cookie dust</p> | 21 |
| <p>Salumi e Formaggi prosciutto Sad Daniele, soppressata, bresaola, Parmigiano-Reggiano, mozzarella di bufala, taleggio serves 2</p> | 48 | <p>Insalatina dell' Imperatore* caesar salad, anchovy, Parmigiano-Reggiano croutons</p> | 22 |
| <p>Insalata Autunnale baby spinach, kale and arugula, honey crisp apple, Manchego cheese, caramelized walnuts, pomegranate vinaigrette</p> | 23 | <p>Polpettine housemade meatballs, polenta fries.</p> | 26 |
| <p>Fegato Grasso* foie gras torchon, huckleberry reduction, quince and Vin Santo puree, toasted brioche</p> | 28 | <p>Burrata bufala burrata, Sicilian caponata, micro basil, aged balsamic vinegar</p> | 24 |
| <p>Polipo mediterranean octopus, red onions, fried capers, roasted red pepper emulsion</p> | 32 | <p>Carpaccio di Manzo* thinly sliced beef tenderloin, salsa verde, shaved Parmigiano-Reggiano, baby arugula, lemon vinaigrette.</p> | 26 |
| <p>Caprese mozzarella di bufala, vine ripened tomatoes, red onion, basil.</p> | 25 | <p>Frank's Clams Posilipo steamed clams, tomato, garlic, oregano.</p> | 24 |
| <p>Gamberoni* chilled jumbo shrimp, blood orange cocktail sauce.</p> | 26 | <p>Osetra Caviar traditional accompaniments.</p> | 28g \$225 50g \$350 |
| <p>Insalata di Barbabietole baby beet salad, ruby grapefruit, goat cheese arancini, pomegranate dressing</p> | 24 | <p>Crema di Fagioli borlotti bean soup, lobster farro crostino, rosemary garlic infused olive oil</p> | 21 |

PASTA

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| <p>Lasagna Bolognese fresh pasta layered with veal, pork, beef ragù.</p> | 42 | <p>Risotto half butter poached Maine lobster, forest mushrooms, micro herbs</p> | 59 |
| <p>Agnolotti small pocket pasta filled with sheep's milk ricotta and fines herbes, seasonal emulsion</p> | 42 | <p>Frank's Spaghetti & Clams clams, tomato-garlic broth.</p> | 41 |
| <p>Pappardelle wide green ribbon egg pasta, mixed wild forest mushrooms, Parmesan emulsion, chive oil</p> | 42 | <p>Cappellacci braised Wagyu short rib filled cappellacci, Brussels sprout petals, red wine reduction</p> | 45 |
| <p>Pennette italian sausage ragù, bell peppers, onions, tomato, fresh basil</p> | 39 | <p>Chitarra Nera hand cut squid ink pasta, Maine Lobster, fennel, saffron tomato emulsion</p> | 57 |
| <p>Caramelle candy shape pasta filled with butternut squash, sage butter, amaretto cookie crumbs</p> | 40 | | |

PESCE

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| Branzino grilled Mediterranean sea bass, seasonal vegetables, yellow pepper coulis, salsa verde. | 49 | Capesante* seared diver scallops, parsnip puree, parsnip crisps, pomegranate | 49 |
| Cioppino* Maine lobster, shrimp, clams, scallops, tomato, lobster saffron broth, grilled ciabatta | 85 | Ipoglosso herb crusted Alaskan halibut, tarragon-turmeric emulsion, baby seasonal vegetables | 50 |
| Seared Diver Scallop* truffled cauliflower purée, pickled tri-color cauliflower florets, raisins, candied kumquats | 49 | Pesce San Pietro butter poached John Dory, sunchoke purée, roasted root vegetables, red wine emulsion | 50 |

CARNE

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| Capriolo pan seared venison loin, soft polenta, Brussels sprouts petals, hunter sauce | 65 | Veal Parmigiana thinly pounded veal chop, melted mozzarella, pomodoro sauce. | 65 |
| Milanese thinly pounded veal chop, tri color salad, tomato marmalade. | 65 | Bistecca* grilled 24oz. prime bone-in ribeye, Barolo wine sauce. | 85 |
| Filetto* beef tenderloin, sweet and sour shallots, red wine sauce. | 77 | Ossobuco "My Way" braised veal ossobuco, saffron risotto Milanese, gremolata. | 60 |
| Pollo* pan seared Jidori® chicken breast, mashed potatoes, forest mushrooms, marsala sauce | 46 | | |

CONTORI

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| Polenta Fritta polenta fries, arrabbiata sauce | 16 | Funghi Trifolati sauteed forest mushrooms | 16 |
| Purea di Patate mashed Yukon Gold potatoes. | 14 | Asparagi glazed asparagus. | 16 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.