

OUR MENU IS RECOMMENDED AS A \$65 FOUR-COURSE PRIX FIXE
ANTIPASTI O INSALATE · PASTA · SECONDI · DOLCI
\$99 PER PERSON WITH SUGGESTED WINE PAIRINGS

OSTRICHE

A SELECTION OF EAST & WEST COAST OYSTERS WITH TRADITIONAL GARNISHES | 1/2 DOZEN MINIMUM

CAPE MAY SALT 3
NEW JERSEY, USA
sweet, briny, creamy texture

SAVAGE BLONDE 3
PRINCE EDWARD ISLAND, CANADA
full meat, fluted cup, cucumber finish

KUMAMOTO 5
WASHINGTON STATE, USA
medium brinness, deep cup, honeydew finish

ANTIPASTI e INSALATE

BARBABIETOLA 13
salt roasted beets, spiced-raspberry purée
pistachio-rosemary crumble, whipped goat cheese
honey vinaigrette

INSALATA MISTA 13
mixed lettuces, radishes, spring vegetables
ricotta salata crostini, lemon vinaigrette

BRUSCHETTA di FRAGOLE 15
marinated strawberries, burrata, crispy prosciutto
red onions, balsamic pearls, basil

PISELLI 13
pea & mint spread, english pea salad
sheep's milk ricotta, oats, toasted baguette

ZUPPA 14
creamy potato & leek soup, fennel sausage
pine nuts, scallions, croutons

FRITTO MISTO 16
crispy calamari, shrimp, baked kale chips
spicy lemon crema

FEGATO 16
seared "la belle farm" foie gras, bacon lardons
black mission fig-onion mostarda, toasted brioche

CARPACCIO 16
dry-aged beef, baby watercress, 62° egg
anchovy crema, capers, shaved parmesan, croutons

POLIPO 19
PRIX-FIXE SUPPLEMENT 5
seared spanish octopus, smoked butter beans
kalamata olives, frisée, n'duja sausage aioli

LE PASTE

HOUSE MADE PASTA | APPETIZER OR ENTREE PORTION

SPAGHETTI NERO 14 | 28
PRIX-FIXE SUPPLEMENT 3
squid ink pasta, manilla clams
fennel sausage, spring garlic, chili

TAGLIATELLE 13 | 25
thin ribbon pasta, traditional bolognese meat sauce
whipped orange-scented ricotta

PAPPARDELLE 13 | 25
broad ribbon pasta, mushroom ragù, spinach
marsala, rosemary oil

MALFATTI 13 | 25
chive & ricotta dumplings, spring vegetables
mint, parmesan crisp

GARGANELLI 13 | 25
quill-shaped pasta, 18-month aged prosciutto
cream, english peas, truffle butter

TORTELLI 13 | 25
pork ragù-stuffed ravioli, black pepper sugo
pecorino fonduta

SECONDI

CAPELANTE 33
pan-seared scallops, coppa, romanesco
celerery root purée, red wine sugo

TONNO 31
pink peppercorn-encrusted ahi tuna
red quinoa, english peas, fennel purée

BRANZINO 29
pan-seared mediterranean sea bass, broccoli rabe
roasted cashews, salmoriglio

CAVOLFIORRE 28
roasted cauliflower steak, sun-dried tomatoes
fregola, olives, almond-herb relish

ANATRA 33
long island duck breast, green beans, hazelnuts
cauliflower purée, spicy maple-raspberry glaze

POLLO 29
roasted half organic chicken, mushrooms
crispy artichokes, zucchini, romesco

AGNELLO 46
PRIX-FIXE SUPPLEMENT 14
pan-roasted australian lamb chops, eggplant hummus
crispy chickpeas, piquillo peppers

CONTROFILETO 46
PRIX-FIXE SUPPLEMENT 14
40-day dry-aged NY strip steak, roasted carrots
cremini mushroom bordelaise

BRACIOLA di MAIALE 31
grilled 'duroc' pork chop, baby turnips
almonds, roasted pepper purée

MILANESE 36
veal cutlet, prosciutto, truffled burrata
arugula, croutons, lemon

SPECIALE DEL GIORNO

MONDAY

Grigliata di Pesce 38
chef's selection of grilled fish

TUESDAY

White Label Burger 21
*onion & bacon jam, fontina
truffled potatoes*

WEDNESDAY

Aragosta al Forno MP
*baked stuffed maine lobster
spicy béarnaise sauce*

THURSDAY

Ossobucco 39
*braised veal shank, saffron risotto
orange gremolata*

FRIDAY

No Corkage Fee
Seafood Platter 66
*chef's selection of raw
& cooked seafood*

SATURDAY

Bone-In Ribeye 99
*30oz. 40-day dry-aged
choice of contorni*

SUNDAY

Pasta Night
*appetizer portion 10
entrée portion 18*

CONTORNI 8

SAUTEED WILD MUSHROOMS & ROSEMARY

ARUGULA, LEMON, & ALMONDS

GRILLED ASPARAGUS & PARMESAN FONDUTA

CHEF & OWNER Michael White + CHEF DI CUCINA Cesar Ramos

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition