

ANTIPASTI

GRILLED SPANISH OCTOPUS

Borlotti bean salad, pomegranate agrodolce, crispy prosciutto / 19

TALEGGIO ARANCINI

smoked tomato rice, truffle aioli, reggiano / 14

TUNA TARTARE

sicilian olive & pistachio pesto toast, preserved lemon aioli / 18

20 MO PROSCIUTTO DI PARMA

gnocco fritto, whipped ricotta, micro arugula / 15

VEAL & PORK MEATBALLS

marinara, parmigiano / 15

FRITTO MISTO

shrimp, calamari, lemon, artichokes, cherry peppers, aioli, marinara / 17

SPINACH-RICOTTA GNUDI

wild mushrooms, sherry cream, red sorrel / 15

BEETS & BURRATA

charred sweet onion agrodolce, hazelnuts, micro arugula / 14

INSALATE & ZUPPA

MINISTRONE escarole, cannellini beans, pine nut pesto / 10

CHICORY CAESAR gem lettuce, endives, toasted garlic crumble, anchovies, reggiano / 14

TUSCAN mixed greens, kalamata olives, polenta croutons, roasted garlic, grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette / 13

ARUGULA & PEAR grilled treviso, goat cheese croquettas, saba, sultanas / 15

LITTLE GEM crispy prosciutto, chopped egg, slow roasted tomatoes, gorgonzola dressing / 15

handmade pasta

BUCATINI chicken sausage, broccoli pesto, hazelnuts, reggiano / 21

HEIRLOOM SQUASH RAVIOLI sage brown butter, aged balsamic, reggiano, pumpkinseed crumble / 25

DUCK CASARECCE duck confit, black lentils, escarole, chianti jus / 25

POTATO GNOCCHI Italian sausage, broccoli rabe, cipollini onions, gorgonzola / 23

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 25

RIGATONI ALLA GRICIA guanciale, cracked pepper, reggiano & pecorino / 23

LOBSTER AGNOLOTTI lemon-potato ricotta, roasted fennel & pepper, saffron-tomato brodo / 29

PIZZA

MARGHERITA marinara, fresh mozzarella, basil / 16

PROSCIUTTO spicy sicilian pesto, pecorino sardo, arugula, reggiano / 18

SAUSAGE & RABE calabrian chile, fontina, pecorino, oregano / 18

PEPPERONI red onions, marinara, mozzarella, hot honey, reggiano / 18

TRUFFLE-MUSHROOM seacoast mushrooms, melted leeks, three cheeses, truffle oil / 19

CONTORNI

sauteed broccoli rabe italian sausage, hot peppers / 11

maitake mushrooms garlic & herbs / 10

roasted brussel sprouts truffle aioli, reggiano/ 10

roasted broccoli crown bagna cauda / 10

brick oven-roasted vegetables garlic & herb oil / 9

truffle fries reggiano & fresh herbs / 9

coal-roasted potatoes sea salt / 9

MOST ITEMS CAN BE MADE GLUTEN-FREE OR VEGETARIAN, PLEASE ASK YOUR SERVER.

EXECUTIVE CHEF BOB PETERSON
SOUS CHEFS KEITH REICHLE, TIM BLIGH, CONNOR MORRIN
GENERAL MANAGER ELISABETH GUARINO
A 20% service charge will be added to all parties eight or more

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness. Please inform your server of any food allergies

from the wood-fired grill

HERITAGE BREED HALF CHICKEN / 29

IBERICO PORK CHOP, porchetta spiced / 39

SWORDFISH STEAK AL LIMONE / 39

BARREL CUT FILET MIGNON* / 54

"COWBOY CUT" BONE-IN RIBEYE* / 59

GORGONZOLA-AGED PRIME NY STRIP* / 65

BISTECCA FIORENTINA* per due / 99

crispy parmesan potato pave, jimmy nardello peppers, salsa verde

Premium Selected Steaks & Chops Grilled Over Hardwood Fire

PIATTI

FAROE ISLAND SALMON* warm apple-parsnip mostarda, coal roasted potatoes, fried kale / 32

GRILLED AHI TUNA* chestnut farroto, smoked carrot agrodolce, pickled peppers / 39

PANCETTA-WRAPPED SHRIMP corn polenta, arugula, scampi butter / 35

MAX'S CHICKEN PARMIGIANO fresh mozzarella, house made mafalda, basil, parmigiano / 29

have it brooklyn style: alla vodka, cherry peppers, stracciatella /31

EGGPLANT LASAGNA eggplant, provolone, mozzarella, tomato butter / 27

WOOD FIRE GRILLED BRANZINO FILET caponata, toasted pine nuts, grilled lemon / 32