

ANTIPASTI

GRILLED SPANISH OCTOPUS
fava bean hummus, shaved fennel & arugula, crispy prosciutto / 19

TALEGGIO ARANCINI
smoked tomato rice, truffle aioli, reggiano / 14

20 MO PROSCIUTTO DI PARMA
gnocco fritto, whipped ricotta, micro arugula / 16

VEAL & PORK MEATBALLS
marinara, parmigiano / 15

FRITTO MISTO
shrimp, calamari, lemon, artichokes, cherry peppers, aioli, marinara / 18

BUFFALO BURRATA
stone fruit agrodolce, arugula, tuscan bread / 16

INSALATE & ZUPPA

MINESTRONE 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 / 14

HEIRLOOM TOMATO liuzzi stracciatella, charred sweet onion agrodolce, basil oil, sea salt/ 15

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

PIZZA

MARGHERITA marinara, fresh mozzarella, basil / 17

PROSCIUTTO & POTATO fontina, red onions, rosemary, arugula / 18

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

PEPPERONI red onions, marinara, mozzarella, hot honey, reggiano / 19

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

CONTORNI

sauteed broccoli rabe
italian sausage, hot peppers / 11

seacoast mushrooms
garlic & herbs / 10

fava bean & corn succotash
sea salt / 10

brick oven-roasted vegetables
garlic & herb oil / 9

truffle fries
reggiano & fresh herbs / 9

zucchini noodles
puttanesca vinaigrette / 10

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 CONNOR MORRIN, MICHAEL MANGONE
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

handmade pasta

LINGUINE VONGOLE fresh clams, calabrian chile butter, toasted garlic crumbs / 29

SWEET CORN RAVIOLI roasted seacoast mushrooms, black truffle butter / 26

MAFALDA & BURRATA eggplant & summer squash, farm tomato passata, toasted garlic crumbs / 25

POTATO GNOCCHI hot italian sausage, braised farm greens, roasted cherry tomatoes, pine nuts / 25

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 27

LOBSTER AGNOLOTTI lemon-potato ricotta, corn-tomato brodo, basil / 35

RIGATONI ALLA VODKA tomato-basil cream, parmigiano / 23
with hot italian sausage or chicken / 27 with shrimp / 30

from the wood-fired grill

HERITAGE BREED HALF CHICKEN / 29

IBERICO PORK CHOP, porchetta spiced / 39

PRIME HANGER STEAK / 45

BARREL CUT FILET MIGNON* / 59

"COWBOY CUT" BONE-IN RIBEYE* / 60

GORGONZOLA-AGED PRIME NY STRIP* / 65

crispy parmesan potato pave, roasted mini peppers, salsa verde

Premium Selected Steaks & Chops Grilled Over Hardwood Fire

PIATTI

FAROE ISLAND SALMON* coal roasted marble potatoes, fire roasted peppers, arugula puttanesca vinaigrette / 32

SWORDFISH STEAK AL LIMONE fava bean & corn succotash, fried basil / 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 tomato & cucumber panzanella, garlic croutons, salmoriglio / 32