



DINNER
MENU

Antipasti

GOAT CHEESE FRITTER	14
Roasted baby beets and wild arugula	
WARM BACCALA SALAD	15
Wild mushroom, fingerling potato and wild arugula	
LAMB SPIEDINI (Mr. G style)	16
Crispy artichokes, micro greens and mint aioli	
ARANCINI	14
Rice balls filled with black truffle pecorino	
BIBB SALAD	10
Crispy bacon, fava beans, croutons, champagne emulsion	
MIXED SALAD	10
Organic field greens, balsamic lemon vinaigrette, parmigiano	
CAESAR SALAD	10
Hearts of romaine, croutons, classic Caesar dressing	
PANZANELLA	10
Italian bread salad with cucumber, scallion, tomato, basil	
BEEF CARPACCIO	11
Wild arugula, shaved parmigiano, truffle oil	
LITTLE NECK CLAMS	12
Stuffed with bread crumbs, lemon zest	
CALAMARI	15
Flash-fried calamari, spicy tomato sauce	
ENDIVE SALAD	10
Romaine hearts, frisee, figs, gorgonzola, red wine emulsion	
SHRIMP	16
Oven-roasted, cannellini bean ragu, curly endive, basil oil	
CHOPPED SALAD	10
Pear tomatoes, fresh mozzarella, artichokes, chick peas, onions	
ASSAGGIO	16
A small tasting from the chef	

Pizza

MARGHERITA	11
Tomato sauce, fresh mozzarella, basil	
PICCANTE	13
Sausage, cherry peppers, tomato sauce, mozzarella	
CLAM	14
Garlic, pancetta, oregano	
PARMA	14
Prosciutto di Parma, fresh mozzarella, tomato, arugula, saba vinegar	
BOSCO	14
Wild mushrooms, caramelized onions, black truffle pecorino and mozzarella	
NEW YORK STYLE	10
Tomato sauce and mozzarella	
QUATTRO STAGIONE	13
Olives, mushrooms, artichokes and prosciutto	
CALABRESE	12
Soppresata, black olives, mozzarella, tomato sauce	

Primi

RICOTTA GNOCCHI	16
Tomato basil sauce	
PACCHERI BOLOGNESE	17
Classic meat sauce	
PAPPARDELLE	18
Slow cooked rabbit, fava beans and asparagus	
PANSOTTI	17
Filled with goat cheese, oven-dried tomato, pistachio pesto	
BUCATINI ALL'AMATRICIANA	17
Guanciale, tomato, hot pepper	
PAGLIA E FIENO	17
Shrimp, garlic, olive oil, cherry tomatoes, arugula	
SPAGHETTI CARBONARA	17
Pancetta, whole egg and grated parmigiano	
GARGANELLI ALLA BUTERA	17
Sausage, peas, tomato sauce with a touch of cream	
LINGUINI	17
Manila clams, pancetta, white wine, olive oil, dried chilies	
MACCHERONI ALLA CHITARRA	18
Braised duck and roasted tomato ragu	
SHRIMP RAVIOLI	18
Brown butter, topped with tarragon, sorrel and chives	
RISOTTO DEL GIORNO	P/A

Secondi

OVEN ROASTED COD	26
Wild mushroom risotto, spinach	
SALMON	26
Braised potato and leek compote, red wine emulsion	
BLACK SEA BASS	27
Fregola, basil pesto	
BRANZINO	28
Sicilian olives, caper berries and broccoli di rape	
PARMIGIANO CRUSTED SOLE	26
Tomato, white wine, butter and chives	
CHICKEN SCARPARELLO	25
Hot cherry peppers, crumbled sausage & rosemary	
WOOD-ROASTED CHICKEN	26
Fingerling potatoes, herb salad, lemon citronette	
LAMB CHOP	27
Farro, figs, fennel, mint oil	
VEAL PAIARDA	27
Topped with fresh mozzarella and arugula	
GRILLED N.Y. STRIP STEAK	30
Sweet potato wedges, micro green salad, herbed infused olive oil	

Contorni

Sweet Potato Wedges	9	Spinach	9
Broccoli di Rape	11	Potato Puree	9
Fregola and Pesto	9	Farro Salad	9
Eggplant Parmigiano	13		

If you have a food allergy, please speak with your server