

RAW BAR

EAST COAST OYSTERS* - MKT.

Cocktail Sauce, Mignonette, House Made Hot Sauce
1/2 DOZEN/DOZEN

YELLOWFIN TUNA CRUDO* - 16

Flying Fish Roe, Kohlrabi,
Jalapeño Pesto, Crème Fraîche

S.C. SHRIMP COCKTAIL - 17

1/2 LB.

CHILLED LUMP CRAB - 19

Butter Lettuce, Horseradish, Louie Dressing

CITRUS CURED SALMON* - 15

Shaved Fennel, Castelvetrano Olives

SMALL PLATES

WARM ROSEMARY FOCACCIA - 6

Whipped Ricotta, Tomato Sugo, Extra Virgin Olive Oil

WHIPPED RICOTTA - 10

Honey, Black Pepper, Extra Virgin Olive Oil, Baguette

OCTOPUS CARPACCIO - 14

Roasted Tomatoes, Pickled Eggplant, Fett'unta

CAESAR - 12

Romaine Hearts, Peppercress, Garlic Bread Croutons,
Boquerones, Parmigiano Vinaigrette

POLPETTE ALLA SICILIANA - 3EA

Pork Meatballs, Currants, Pine Nuts,
Tomato Sugo, Parmigiano

CECI IN UMIDO - 10

Umbrian Style Stewed Chickpeas,
Preserved Lemon, Aleppo Pepper, Baguette

INSALATA DI STAGIONE- 12

Winter Vegetables, Mixed Greens, Pumpkin Seeds,
Pickled Mustard Seed Vinaigrette, Smoked Ricotta Salata

P A S T A	SQUID INK SPAGHETTI <i>White Shrimp, Salami Calabrese, Roasted Cauliflower, Capers</i>26
	AGNOLOTTI – <i>Duck Confit, Funghi Misti, Parmigiano Reggiano</i>21
	FUSILLI LUNGHI – <i>Cacio e Pepe, Black Pepper, Pecorino Romano</i>17
	RIGATONI VERDE – <i>Ragu Bolognese</i>20
	LINGUINE – <i>Littleneck Clams, White Wine, Garlic, Parsley, Chili</i>21
	MEZZE MANICHE – <i>Sweet Potato, Maitake Mushrooms, Brown Butter, Hazelnuts, Sage</i>21
	RICOTTA GNUDI ALL'AMATRICIANA – <i>Guanciale, Tomato, Chili, Pecorino Fonduta</i>20
FIDEOS – <i>Toasted Angel Hair, Blue Crab, Habanero, Porcini, Preserved Lemon, Tarragon</i>29	

MAINS

GRILLED BRANZINO

31

Broccoli Rabe, Soft Herbs, Citrus Emulsion

FRIED CHICKEN PICCATA

28

Chicken Cutlet, Spinach, Potato Puree, Lemon-Caper Sauce

HOLY CITY HOGS PORK CHOP*

29

Butternut Squash Puree,
Napa Cabbage, Pickled Mustard Seeds, Salted Pork Jus

VEAL CHOP SMOKED IN HAY*

45

Saffron Risotto,
Osso Buco Sauce, Gremolata

ROASTED BEEF SHORTRIB

ALLA PIZZAIOLA

29

Pecorino Polenta, Lunchbox Peppers, Wild Sicilian Oregano

BISTECCA ALLA FIORENTINA*

110

32oz. Wet Aged Porterhouse
Ribollita, Parmigiano Reggiano, Whipped Rosemary Lardo

VEGETABLES

8

BRAISED BROCCOLI RABE Gigante Beans, Pepper Vinegar	BRUSSELS SPROUTS Shrimp Butter, Lemon, Chili	SPAGHETTI SQUASH Green Olives, Peppadew Peppers	CRISPY POTATO VINAIGRETTE Rosemary, Pecorino
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