

RAW BAR

EAST COAST OYSTERS* - MKT.

Cocktail Sauce, Mignonette, House Made Hot Sauce

1/2 DOZEN/DOZEN

S.C. SHRIMP COCKTAIL - 17
1/2 LB.

CHILLED LUMP CRAB - 19
Crab Boil Aioli, Asparagus, Radish, Botarga

YELLOWFIN TUNA CRUDO* - 16
Green Tomato Vinaigrette

CITRUS CURED SALMON* - 15
Mascarpone, Dill, Salmon Roe, Crostini

SMALL PLATES

WARM ROSEMARY FOCACCIA - 6
Whipped Ricotta, Tomato Sugo, Extra Virgin Olive Oil

OCTOPUS CARPACCIO - 14
Roasted Tomatoes, Pickled Eggplant, Fett'unta

CAESAR - 12
Romaine Hearts, Peppercress, Garlic Bread Croutons,
Boquerónes, Parmigiano Vinaigrette

POLPETTE ALLA SICILIANA - 3EA
Pork Meatballs, Currants, Pine Nuts,
Tomato Sugo, Parmigiano

WHIPPED RICOTTA - 10
Honey, Black Pepper, Extra Virgin Olive Oil, Baguette

CECI IN UMIDO - 10
Umbrian Style Stewed Chickpeas,
Preserved Lemon, Aleppo Pepper, Baguette

INSALATA PRIMAVERA - 12
Spring Vegetables, Mixed Greens, Roasted Almonds,
Soft Herb Vinaigrette, Smoked Ricotta Salata

VITELLO TONNATO* - 16
Chilled Veal Striploin,
Crispy Capers, Kohlrabi, Green Garlic-Tuna Aioli

P A S T A	SQUID INK SPAGHETTI – White Shrimp, Salami Calabrese, Roasted Cauliflower, Capers.....	25
	AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano	21
	FUSILLI LUNGHI – Fava Beans, Charred Spring Onion, Black Pepper, Pecorino Romano	19
	RIGATONI VERDE – Ragu Bolognese	20
	LINGUINE – Littleneck Clams, White Wine, Garlic, Parsley	21
	MEZZE MANICHE – Maitake Mushrooms, Spinach, Asparagus, Castelmagno	21
	RICOTTA GNUDI – Sweet Italian Sausage, Spring Pea Butter, Artichoke & Cherry Pepper Condimento.....	20
	FIDEOS – Toasted Angel Hair, Blue Crab, Habanero, Ramps, Preserved Lemon.....	28

MAINS

MILK BRAISED HOLY CITY HOGS

SNOUT-TO-TAIL - 28
Caramelized Fennel,
Roasted Carrots,
Fennel Pollen, Milk Sauce

GRILLED BRANZINO - 31
Vinegared Zucchini, Mint,
Chili, Cherry Tomato Passato

VEAL CHOP

SMOKED IN HAY* - 45
Garlic Chives, Trumpet Royale Mushrooms,
Brown Butter Potato Puree, Marsala Jus

TO SHARE BISTECCA ALLA FIORENTINA*

32 oz. Wet Aged Porterhouse
Olive Oil Marinated Gorgonzola,
Charred Ramps,
Crispy Rosemary Potatoes,
Aged Balsamic Vinegar

110

FRIED CHICKEN

ALLA PALERMITANA - 25
Breaded Chicken Cutlet,
Sweet & Sour Eggplant, Braised Celery,
Olives, Capers, Basil

LAMB SCARPARELLO - 28
Slow Roasted Ribs, Broccoli Rabe Sausage,
Grilled Polenta, Pickled Peppers, Sage

BARBECUED OXTAIL

AGRODOLCE - 27
Coconut Braised Collard Greens,
Kentucky Wonder Beans,
Nostrale Rice

VEGETABLES

8

**BRAISED
BROCCOLI RABE**
Gigante Beans, Pepper Vinegar

ROASTED CORN
Dried Shrimp, Fermented Chili,
Saffron, Breadcrumbs

**CRISPY POTATO
VINAIGRETTE**
Rosemary, Pecorino

**GRILLED KENTUCKY
WONDER BEANS**
Charred Shallots, Lemon