

## 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, Turnips, Green Garlic-Tuna Aioli

P A S T A	<b>SQUID INK SPAGHETTI</b> – White Shrimp, Salami Calabrese, Roasted Cauliflower, Capers.....	25
	<b>AGNOLOTTI</b> – Duck Confit, Funghi Misti, Parmigiano Reggiano .....	21
	<b>FUSILLI LUNGHI</b> – Fava Beans, Charred Spring Onion, Black Pepper, Pecorino Romano .....	19
	<b>RIGATONI VERDE</b> – Ragu Bolognese .....	20
	<b>LINGUINE</b> – Littleneck Clams, White Wine, Garlic, Parsley .....	21
	<b>MEZZE MANICHE</b> – Chanterelles, Spinach, Asparagus, Castelmagno .....	23
	<b>RICOTTA GNUDI</b> – Sweet Italian Sausage, Spring Pea Butter, Artichoke & Cherry Pepper Condimento.....	20
	<b>FIDEOS</b> – 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

**SNOW PEAS**  
Dried Shrimp, Fermented Chili,  
Saffron, Breadcrumbs

**CRISPY POTATO  
VINAIGRETTE**  
Rosemary, Pecorino

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