

## 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

#### 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

Summer Vegetables, Mixed Greens, Roasted Almonds,  
Soft Herb Vinaigrette, Smoked Ricotta Salata

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> – Cacio e Pepe, Black Pepper, Pecorino Romano .....	17
	<b>RIGATONI VERDE</b> – Ragu Bolognese .....	20
	<b>LINGUINE</b> – Littleneck Clams, White Wine, Garlic, Parsley, Chili.....	21
	<b>MEZZE MANICHE</b> – Maitake Mushrooms, Roasted Corn, Asparagus, Castelmagno .....	21
	<b>RICOTTA GNUDI</b> – Sweet Italian Sausage, English Pea Butter, Artichoke & Cherry Pepper Condimento .....	20
	<b>FIDEOS</b> – Toasted Angel Hair, Blue Crab, Habanero, Local Cherry Tomatoes, Preserved Lemon, Basil .....	28

## MAINS

#### HOLY CITY HOGS PORK CHOP\*

28

Caramelized Fennel, Roasted Carrots,  
Fennel Pollen, Milk Sauce

#### FRIED CHICKEN

#### ALLA PALERMITANA

25

Chicken Cutlet,  
Sweet & Sour Eggplant,  
Braised Celery, Olives, Capers, Basil

#### TO SHARE BISTECCA ALLA FIORENTINA\*

32 oz. Wet Aged Porterhouse

Local Summer Succotash,  
Grilled Lunch Box Peppers,  
Villa Manodori Aceto Balsamico.

110

#### VEAL CHOP SMOKED IN HAY\*

45

Garlic Chives, Trumpet Royale Mushrooms,  
Brown Butter Potato Puree, Marsala Jus

#### GRILLED BRANZINO

31

Vinegared Zucchini, Mint,  
Chili, Cherry Tomato Passato

#### LAMB CHOP SCARPARELLO\*

12 EA

Broccoli Rabe, Pickled Peppers, Sage

## VEGETABLES

8

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

**ROASTED CORN**  
Dried Shrimp, Fermented Chili,  
Saffron, Breadcrumbs

**CRISPY POTATO  
VINAIGRETTE**  
Rosemary, Pecorino

**LUNCHBOX PEPPERS**  
Grilled Red Onion,  
Wild Sicilian Oregano