

ASSAGGI

24 MO AGED PARMIGIANO REGGIANO
PECORINO TARTUFO
ARTIGIANO VINO ROSSO
CASATICA DI BUFALA

26 MO GALLONI
PROSCIUTTO DI PARMA
SOPPRESSATA
CALABRESE
FINOCCHIONA

ROASTED BROCCOLLINI
LEMON ASPARAGUS
MARINATED ROASTED PEPPERS
ROASTED ONIONS
CHICKPEA & RADICCHIO SALAD

\$22 SELEZIONE FOR 3 | \$32 SELEZIONE FOR 4 | \$40 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

WAGYU TARTARE A5* 26

BONE MARROW VINAIGRETTE,
PARMIGIANO REGGIANO, SHAVED TRUFFLE,
CRISPY SHALLOT

GF LOCAL OYSTERS*

DAILY SELECTION
HALF DOZEN | \$24
DOZEN | \$48

TARTARE
DI TONNO* 24

YELLOWFIN TUNA, AVOCADO,PICKLED
CABBAGE, SCALLIONS, CILANTRO,
SESAME VINAIGRETTE, CROSTINI

GRAN ASSAGGIO
DI CRUDO* MP

COLOSSAL SHRIMP, YELLOWFIN TUNA*,
OYSTERS*, LITTLE NECK CLAMS*,
LOBSTER TAIL

ANTIPASTI

COLOSSAL SHRIMP COCKTAIL*	28
SAN MARZANO COCKTAIL SAUCE ☺	
OYSTERS ROCKEFELLER*	21
CREAMY SPINACH, PANCETTA CRISPY BREADCRUMBS	
CARCIOFI	24
ARTICHOKE, PARMIGIANO, MINT, PINE NUTS, ARUGULA ☺	
POLIPO	26
RED WINE BRAISED OCTOPUS, PEEWEE POTATOES, CRISPY PANCETTA, CALABRIAN PEPPERS ☺	
POLPETTONI	19
SIGNATURE 8 oz MEATBALL OF BEEF, VEAL & PORK, SAN MARZANO POMODORO, BURRICOTTA	
CALAMARI FRITTI	21
CRISPY CHERRY PEPPERS, LEMON-BASIL AIOLI	
LEMON GARLIC SCAMPI*	24
JUMBO SHRIMP, GARLIC FETTUNTA, CHERRY TOMATOES VERMENTINO VELLUTATA	
PIZZETTA	19
BLACK MISSION FIG, HOUSE-MADE BURRATA, THIN SLICED PROSCIUTTO DI PARMA, SCALLIONS	
CRAB CAKE*	26
JUMBO LUMP CRAB, AVOCADO CREMA, SHAVED FENNEL, PICKLED CUCUMBER	
BURRATA	22
MARINATED PEPPERS, POMEGRANATE, PEPITA, MUSTARD, BALSAMIC	
FOIE GRAS	28
PEAR MOSTARDA, FOCACCIA, 8 YEAR AGED BALSAMIC	

INSALATA

RUCOLA	15
RADICCHIO, RICOTTA SALATA, PINE NUTS, LEMON THYME VINAIGRETTE ☺	
CAESAR*	16
BABY GEM, ANCHOVY, PARMIGIANO, FOCACCIA CROUTON	
CAPRESE	18
HOUSE-PULLED MOZZARELLA, HEIRLOOM TOMATO, BASIL, BALSAMIC ☺	

PRIMI

BOLOGNESE	32
BEEF, VEAL & PORK RAGU, PAPPARDELLE, PARMIGIANO	
RAVIOLI AI QUATTRO FORMAGGI	33
BROWN BUTTER SAGE, TRUFFLE	
TORTELLI BRASATO	35
BRAISED SHORT RIB, PANCETTA, ROASTED SHALLOT	
GNOCCHI	45
TRUFFLE MASCARPONE, MAINE LOBSTER, SHERRY 'RIDUZIONE'	
RISOTTO AI FUNGHI	34
MUSHROOMS, LEEKS, WATERCRESS, CITRONETTE ☺	
RIGATONI	38
BRAISED DUCK RAGU, RICOTTA SALATA, BROCCOLI RABE, CRISPY SHALLOTS	
FUSILLI	36
SHRIMP, BASIL PESTO, GUANCIALE, PARMIGIANO REGGIANO	
FRUTTI DI MARE	56
LINGUINE, LOBSTER, OCTOPUS, SHRIMP, CHERRY PEPPERS, SAN MARZANO POMODORO, TOASTED BREAD CRUMBS	

SECONDI

POLLO ARROSTO	35
FEATHERBROOK FARM, FINGERLING POTATOES, SWISS CHARD, PANCETTA ☺	
SALMONE*	35
NORTH ATLANTIC SALMON, LEMON EXTRA VIRGIN OLIVE OIL & GARLIC, ROASTED SWEET POTATO, GRILLED ASPARAGUS ☺	
FILETTO DI MANZO*	65
8 OZ FILET MIGNON, SPINACH RISOTTO, ROASTED MUSHROOMS, TRUFFLE DEMI GLACE, CRISPY SHALLOTS	
HALIBUT*	44
JUMBO LUMP CRAB, SPINACH AGNOLOTTI, LEMON BURRO FUSO	

SCALLOPS*	48
LOBSTER SAFFRON RISOTTO, PEAS, PARMIGIANO REGGIANO ☺	
PORK MILANESE*	58
ARUGULA SALAD, LEMON VINAIGRETTE, ORANGE	
BRAISED SHORT RIBS	46
WHIPPED MASCARPONE POTATO, ROASTED VEGETABLES, HORSERADISH GREMOLATA, CRISPY SHALLOTS	
SAGE CRUSTED VEAL CHOP*	75
MUSHROOMS, MARSALA, BRUSSELS SPROUTS, WHIPPED POTATO ☺	
BRANZINO*	48
SPINACH, FENNEL, CAPERS, HAZELNUT BROWN BUTTER, ARUGULA, WHIPPED POTATOES ☺	

ALLA PIASTRA

FILET MIGNON*

8 oz \$56 | 10 oz \$60

BRANDT NY STRIP*

16 oz \$65

BRANDT DELMONICO*

16 oz \$68

DRY AGED "LONG BONE"*

48 oz TOMAHAWK RIBEYE \$130

BISTECCA ALLA FIORENTINA PER DUE*

48 oz BRANDT PRIME PORTERHOUSE, TOASTED GARLIC SPINACH,
CRISPY ROSEMARY POTATO \$225

MIXED GRILL BOARD*

GRILLED CHICKEN, NY STRIP, LAMB CHOP, TUSCAN SAUSAGE,
WHIPPED MASCARPONE POTATO, ASPARAGUS \$125

RACK OF LAMB*

HERB CRUSTED \$72 ☺

FOIE GRAS	18
BLACK TRUFFLE BUTTER	12
MOUNTAIN GORGONZOLA	9
CARAMELIZED ONION & BAROLO "RIDUZIONE"	9
SAGE MARSALA & WILD MUSHROOM	9

TABLESIDE TRUFFLE TAGLIATELLE

24 MONTH AGED PARMIGIANO REGGIANO BRODO, SHAVED BLACK TRUFFLE | MARKET PRICE

CONTORNI 14

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATO

ASPARAGUS & PARMIGIANO

SEARED BROCCOLINI & GARLIC

WHIPPED MASCARPONE MASHED POTATO

SAUTÉED GARLIC SPINACH

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS & PANCETTA

SAUTÉED MUSHROOMS

ROASTED ROOT VEGETABLES

SAFFRON RISOTTO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.