

PER IL PANE | FOR THE BREAD

3/18

Lemon Basil Ricotta 7

Sicilian Caponata 7

Parmigiano Reggiano with EVOO 7

Black Olive Tapenade 7

Castleveltrano Olives 5

PIATTINI | SMALL PLATES

Beau Soleil Oysters* 24
caviar +15

Zucchini Chips 17
truffle +4

Blistered Shishito Peppers 15

Brussels Sprouts 17
guanciaie, red grapes, thyme, pignoli

Sicilian Arancino 16

Panelle 15
sicilian chickpea fritters, lemon aioli

Grilled Artichokes Hearts 15

Eggplant Parmigiana 18

Meatballs with Sauce and Ricotta 19

Polpette di Melanzane 15
italian eggplant balls

Burrata 21
prosciutto di parma, oil-cured olives

Spicy Broccoli 15
calabrian chili sauce, sunflower seeds

Grilled Octopus* 21
potato puree

INSALATA | SALAD

add grilled chicken +14, grilled shrimp* +18, salmon* +19*

Arugula 14
lemon, shaved parmigiano, toasted pignoli, EVOO

Roasted Beet Salad 16
goat cheese, pomegranate, grapefruit, quinoa, pistachios, lemon-honey vinaigrette

Classic Caesar* 16
local organic romaine, pecorino, anchovy, farm egg

Couscous Bowl 17
couscous, arugula, red currant, pumpkin seeds, corn, cherry tomato, provolone, basil-buttermilk dressing

Sicilian Fennel & Orange Salad 16
sweet orange, fennel, black sicilian olives, red onion, EVOO, sea salt

Tutti Cosi 28 (serves 2-4)
local organic romaine, cherry tomato, celery, red onion, EVOO, red wine vinegar

PER TUTTI | FOR THE TABLE

Bronx Meatballs 34
with spicy peppers & onions

Meatballs with Sauce and Ricotta 34

Fried Calamari with Hot Peppers* 34

Clams Oreganata* 28

Bronx Antipasti Platter 42

PRIMI | FIRST DISHES

Spaghetti Ollie & Augie (aglio e olio) 22
*peperoncino, garlic, EVOO
peas & mushrooms +4*

Housemade Ravioli 30
sage-butter sauce, toasted pignoli

Linguini alle Vongole* 29
little neck clams, white wine sauce

Orecchiette* 34
sausage, broccoli rabe, parmigiano reggiano

Pappardelle Bolognese* 34
housemade pasta, beef, pork, veal ragù, pancetta, cream

Pasta Filetto di Pomodoro 25
*imported paccheri pasta, San Marzano tomatoes, fresh basil
ricotta +3*

Tagliatelle* 36
housemade pasta, jumbo shrimp, baby spinach, cherry tomatoes

Spinach & Ricotta Gnocchi 32
housemade gnocchi, mixed mushrooms, herb butter

PIATTI | LARGE PLATES

Country Roast Chicken* 36
mashed potatoes & peas, natural reduction

Cotoletta alla Milanese* 32
breaded chicken cutlet, arugula, tomato, red onion, shaved parmigiano

Marie Murphy's Chicken Parm* 32
breaded chicken cutlet, melted mozzarella, tomato sauce

Norwegian Salmon* 36
orange & braised fennel, spinach, lemon & pine nut couscous

Pan-Roasted Halibut* 45
zucchini, spinach, cherry tomatoes, fregola, tomato broth

Branzino alla Siciliana Mediterranea* 36
olives, cherry tomatoes, capers, lemon risotto

Prime Filet Mignon* 9oz 59
au poivre, mashed potatoes

Skirt Steak* 42
salmoriglio sauce, fries

Pork Chop Scarpariello* 42
*pan-roasted berkshire pork chop, spicy sweet and sour peppers,
roasted potatoes*

Classic Elaine Burger* 24
caramelized onion, American cheese, special sauce, pickle & fries,

CONTORNI | SIDES

Sautéed Broccoli Rabe 12
garlic, EVOO

Sautéed Spinach 12

Roasted Brussels Sprouts 14

Mashed Potatoes 10

Peas & Mushrooms 12

Patate Fritte 12
parmigiano & truffle +4

Ask your server about our

Gluten-Free and Vegan Options

PIZZA

CLASSIC 12" NEOPOLITAN

"The Classic" 21
shredded mozzarella, basil, and tomato sauce

add calabrian chili, sausage, meatballs*, mushrooms or arugula +4, GF crust +2*

Fungi 23

*stracciatella cheese, mushrooms,
onions, Sicilian sea salt*

Prosciutto 25

*fresh mozzarella, imported
prosciutto di Parma, parmigiano*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
If you have a food allergy or intolerance, please notify your server.

