

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
guanciale, red grapes, thyme, pignoli

Sicilian Arancini 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

Tutti Così 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, prosciutto +4

Linguini alle Vongole 29
little neck claims, white wine sauce

Spinach & Ricotta Gnocchi 36
housemade gnocchi, wild jumbo shrimp, mixed mushrooms, herb butter

Orecchiette 34
sausage, broccoli rabe, parmigiano reggiano

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

Linguini alla Carbonara* 29
farm egg, guanciale, pecorino romano, black pepper

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

PIATTI | LARGE PLATES

Pollo al Mattone 35
organic free-range chicken, rosemary, lemon & broccoli rabe

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

Braised Shortribs 42
leek mashed potatoes, crispy onions, natural reduction

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

Escarole & Beans 14

PIZZA

CLASSIC 12" NEOPOLITAN

"The Classic" 21

shredded mozzarella and tomato sauce

The Veg 22

san marzano tomatoes, veggies, mozzarella, fresh basil

Prosciutto 25

fresh mozzarella, imported prosciutto di Parma, parmigiano

Fungi 23

stracciatella cheese, mushrooms, onions, Sicilian sea salt
add calabrian chili, broccoli rabe, mushrooms or arugla +4, GF crust +2

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Margherita 23
san marzano tomatoes, fresh mozzarella, basil, Sicilian sea salt

