

## SMALL BITES

**Tuna**

Pickled Ginger, Serano, Scallion, Puffed Rice

**Salmon Tartare**

Cucumber, Shallots, Jalapeno, Lemon Gel, Sesame Cracker

**Beef Tartare**Oyster Mayo, Parsley, Grilled Focaccia, Herbs  
Half Dozen / Dozen**Blue Point Oyster****Honey Moon Oyster****Bad Boy Oysters****Asparagus Salad**

Roasted Market Asparagus, Fava Beans, Guanciale, Carrot Vinaigrette

**Lacinato Kale**

Candied Lemon, Spiced Walnuts, Pecorino Toscano, Lemon Vinaigrette

**Aristinal Salad**

Artisinal Lettuces, Cherries, Pecorino, Castelvetro Olives, Shallot Vinaigrette

**Mini Crab Cake**

Lump Crab, Lemon Calabrese Aioli

**Grilled Octopus**

Portuguse Octopus, Squash Puree, Green Mango, Black Chili

**Glazed Babyback Ribs**

Maple Agrodolce Glaze

**Nonna's Meatballs**

Homemade Meatballs, San Marzano Tomato Sauce, Whipped Ricotta, Basil

## ENTREES

**Spicy Vodka Rigatoni**

Nino's Vodka Sauce, Rigatoni, Calabrian Chili

**Wild Mushroom Agnolotti**

Perigord Truffle Cream, Wild Mushrooms

**Seared YellowFin Tuna**

White Asparagus, Artichoke, Ramp Pesto, Cara Cara Orange

**New York Strip Steak**

Parmigiano Herb Fries, Compound Butter

**Kurobuta Double Cut Pork Chop**

Snake River Farms Double Chop, Roasted Kohlrabi, Cherries, Pork Jus, Lemon Gel

## PIZZA

**Margherita**

San Marzano Tomatoes, Fresh Mozzarella, Basil

**Pepperoni Hot Honey**

San Marzano Tomatoes, Fresh Mozzarella, Roni Cups, Calabrian Chili Infused Honey, Basil

**Truffle Prosciutto**

Fresh Ricotta, Wild Mushrooms, Prosciutto Di Parma, White Truffle Oil

## DESSERTS

**Tiramisu for 2**

Zabaglione, Sweet Marsala, Bitter Cacao

**Basil Pannacotta**

Basil Infused Pannacotta, Macerated berries, EVOO powder

PASTA

**Drunken Lobster Spaghetti**

Drunken Lobster Cream, Maine Lobster Tail, Heirloom Tomatoes, Basil, Chives

**Tagliatelle Bolognese**

Tagliatelle, Ground Veal, Ground Pork, Soffritto

**Spicy Vodka Rigatoni**

Nino's Vodka Sauce, Rigatoni, Calabrian Chili

**Spaghetti and Meatballs**

San Marzano Tomatoe Sauce, Nonna's Meat Balls, Fresh Ricotta, Soft Herb

**Wild Mushroom Ravioli**

Perigord Truffle Cream, Wild Mushrooms, Green Garlic

**Linguine Vongole**

Long Island Cockles, Reggiano Butter, Vino, Bottarga

**Sweet Pea Ravioli**

Fresh Ricotta, English Peas, Basil

SIDES

Parmiggiano Herb Fries

Smashed Peas and Pancetta

Grilled Asparagus

Roasted Wild Mushrooms



ENTREES

**Seared YellowFin Tuna**

Ramps, White Asparagus, Artichoke, Wild Leek Pesto

**Grilled Salmon**

Fava Beans, Spring Onions, w/Nettle Basil Broth

**Roasted Chicken**

Young Market Carrots, Morels, Spring Leeks, Black Garlic Chicken Sauce

**Berkshire Double Cut Pork Chop**

Meyer lemon, Roasted Kohlrabi, Cherries, Pork Jus

**Whole Grilled Branzino**

Boneless and Butterflied, Wood roasted potatoes, gremolata

SURF N' TURF

ADD ANY MAINE LOBSTER TAIL TO ANY STEAK

8oz Filet Mignon

14oz New York Strip

8oz Wagyu Bavette

32 onz Porchini Crusted Poterhouse

Veal Parm for 2

Bone in Veal Chop, Vodka Sauce, Fresh Mozzarella, Basil, Calabrian Chili

40oz Dried Aged Tomahawk for 2

Snake River Farms Bone in Tomahawk

Grilled Black Sea Bass for 2

Arbequina Olive Oil, Charred Lemon, Herbs

Grilled Colossal Shrimp

Wild Mexican Jumbo Shrimp, Germolata

