

## ANTIPASTI

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BURRATA watermelon, baby frisee, balsamic reduction	15	GRILLED OCTOPUS olive, caper, jewel box tomato, fingerling	15
TUNA TARTARE* avocado, mixed greens	14	MUSSELS* garlic and oil (or) fra diavolo	14
CARPACCIO* prime beef, arugula, crisp capers, shaved parmegiano - reggiano, mustard aioli	15	CALAMARI PICANTE marinara, cherry pepper, crushed red pepper, bourbon smoked paprika	15
RICOTTA MEATBALLS tomato basil sauce	12	SALUMI and FORMAGGI chef's selection, changes daily	15
		BRUSCHETTA chef's selection, changes daily	13

## ZUPPE and INSALATE

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ZUPPA DEL GIORNO chef's selection, changes daily	9	ARUGULA olive oil, parmigiano - reggiano	12
CAESAR* house-made dressing, croutons	10	TRATTORIA SALAD seasonal vegetable, mixed green	11
PANZANELLA tomato, cucumber, olive, caper, onion, basil, garlic crostini	13	CAPRESE heirloom tomato, house-made mozzarella, basil, 12 year aged balsamic	13

## SIGNATURE DISHES

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### WEST 3<sup>RD</sup> STREET FAVORITES

PORCINI RAVIOLI champagne truffle cream	38	THE VEAL CHOP* sage, roasted potato	44
PAPPARDELLE fresh daily maine lobster, brandy cream sauce	35	ROASTED HALF RACK of LAMB* rosemary potato	35

### POLLO and CARNE

CHICKEN PARMIGIANA cheese, marinara	27	VEAL CHOP MILANESE cheese, arugula, jewel box tomato, red onion	45
CHICKEN IN CROSTA parmigiano, lemon sauce	27	FILET MIGNON* tuscan mash, herb butter	42
PORK CHOP* wild mushroom, cherry pepper, fresh herb	29	COWBOY RIBEYE* asparagus, marsala - mushroom ragout	46
VEAL PICCATA lemon, white wine, caper	27	JAMES BEARD MUSHROOM - TRUFFLE BURGER* wagyu beef and wild mushroom blend, porcini, brie, crisp onion, shaved summer truffle	30

## PASTA

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### SECCA

CAPELLINI	22
arugula pesto, black pepper, pistachio	
SPAGHETTINI	25
meatballs, basil	

### FATTA IN CASA

GNOCCHI	25
bolognese, bechamel	
RAVIOLI	22
arugula, goat cheese, vodka pink sauce	

### SECCA

LINGUINI	24
clam sauce	
RIGATONI	20
tomato basil sauce	
PENNE PRIMAVERA (vegan and gf)	24
spring vegetable, olive oil, garlic, spinach, tomato	

BLACK INK FETTUCCINE	26
octopus, olive oil, garlic, cherry tomato	
FETTUCCINE	22
parmigiano cream sauce	

## GRILL DI MARE

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HALIBUT MARECHIARO	39
scallops, shrimp, mussels, clams, chard - tomato broth	
JUMBO SHRIMP FRANCESE	31
egg batter, white wine, lemon butter	

SALMON OREGANATA	26
oregano, bread crust, lemon butter	
SNAPPER MEDITERRANEAN	29
caper, olive, garlic, cherry tomato, basil butter	

## CONTORNI

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SPICY BROCCOLI RABE	8
SAUTEED GARLIC SPINACH	8
GRILLED ASPARAGUS	8

BRUSSELS SPROUTS with PANCETTA	8
TUSCAN HERB MASHED POTATO	8
TRUFFLE MAC & CHEESE	8
TRUFFLE FRIES	8

## PIZZA

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MARGHERITA	14
san marzano tomato sauce, mozzarella, basil	
FUNGHI	20
light tomato sauce, mozzarella, tartufo, porcini mushroom	
PRIMAVERA	16
tomato sauce, mozzarella, vegetable, tomato	
SAUSAGE	18
olive oil, mozzarella, broccoli rabe	

VERDE	17
olive oil, mozzarella, arugula, prosciutto	
SOPPRESSATA	16
san marzano tomato sauce, mozzarella, salame, fresh basil	
MEATBALL	19
san marzano tomato sauce, ricotta, meatball	
GLUTEN FREE CRUST	+2
available on all pizza	

- please inform your server of any allergies prior to ordering -

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness