

Antipasti

TUSCAN HUMMUS

cannellini beans, garbanzo, roasted garlic, pine nuts, assorted vegetables, piadina 18

FRUTTI DI MARE

poached shrimp, lobster salad, jonah crab claws, charred lemon, cocktail sauce, ciabatta 45

CRAB BRUSCHETTA

radish, garlic focaccia 28

Salumi e Formaggi

FORMAGGIO

chef's choice of domestic and imported cheeses, grapes, fig jam, almonds, assorted breads and crackers 35

CHARCUTERIE

chef's choice of imported and local charcuterie, mustard, pickled vegetables, marinated olives, assorted breads and crackers 40

MELTING BURRATA

arrabiata sauce, basil 23

PEI MUSSELS

garlic white wine sauce, herb focaccia 20

SPICED LAMB MEATBALLS

mint yogurt, extra virgin olive oil, basil, aleppo, piadina 19

MARGHERITA FLATBREAD

heirloom cherry tomatoes, ciliegine fresh mozzarella, pomodoro, basil 23

Zuppe e Insalate

VEGETABLE MINISTRONE

root vegetables, butternut squash, zucchini, kale, carrots, orecchiette, parmesan 17

FIRE ROASTED APPLES

spinach, marinated goat cheese, macerated figs, croutons, candied walnuts, sweet pickled pear, red wine vinaigrette 19

GEM LETTUCE CAESAR SALAD

ciabatta, parmesan, cured egg yolk, house made anchovy caesar dressing 19

ARUGULA SALAD

sun kissed tomatoes, orange, fennel, pickled onions, gorgonzola, apple cider vinaigrette 24

SALAD ENHANCEMENTS

grilled shrimp +15 • grilled chicken breast +11 • grilled salmon* +19 • grilled skirt steak* +21

Pastas

GALETTI

truffle cream, melted leeks, parmesan, beech mushrooms, garlic chips, red vein sorrel 37

GNOCCHI

baby corn, scallions, piquillo peppers, shaved pecorino, chive, black garlic beurre blanc 34

SQUID INK BUCATINI FRA DIAVOLO

scallops, shrimp, mussels, garlic crème fraîche, basil, chives, tomato sugo

44

TORALI MAFALDE BOLOGNESE

beef, veal & pork tomato ragù, garlic cream, aleppo pepper, oregano, parmesan 36

SPAGHETTI CARBONARA

crispy pancetta, toasted black pepper, egg yolk, pecorino romano 32

Altra

BIG GLORY BAY SALMON

brown butter fregola, napoleon flambé, fennel pollen, caraway, charred rapini 44

BRANZINO

lentils, confit tomatoes, sunchokes, petite greens 40

CHICKEN VESUVIO

half chicken, root vegetables, baby marble potatoes, trumpet mushrooms, petite herbs 39

BRAISED LAMB SHANK

creamy parmesan polenta, charred leeks, heirloom carrots, bourbon cranberry jam 60

Griglia

all served with mashed potatoes, brussels sprouts, heirloom carrots, roasted shallots

PRIME NY STEAK

12oz steak, peppercorn sauce 62

BEEF TENDERLOIN

8oz steak, barolo jus 71

BONE IN RIBEYE

22oz steak, truffle jus 97

VEAL LOIN CHOP

12oz cut, black garlic jus 64

Dolce

TORALI TRIPLE CHOCOLATE LAYER CAKE

dark chocolate crèmeux, whipped ganache, fudge frosting, vanilla bean chantilly, salted caramel sauce 14

RASPBERRY SWIRL CANNOLI

whipped ricotta and mascarpone, orange blossom, pistachio, rose water raspberry jam 6

CITRUS TIRAMISU

tangerine mascarpone mousse, amaretti cookies, espresso caramel, almond praline 12

CHOCOLATE HAZELNUT BUDINO

milk chocolate mousse, hazelnut dragée, warm hazelnut foam 14

APPLE MILLEFOGLIE

braised apples, green apple crèmeux, toasted rice crunch, nutmeg buttermilk gelato 14

AFFOGATO & BISCOTTI

vanilla bean gelato, espresso shot, golden cocoa and date biscotti 14

SPUMONI TARTUFO

pistachio semifreddo, amarena cherry gelato, pistachio sponge cake, hot fudge sauce 12

BAKED RICOTTA CHEESECAKE

red currants, maple, crème fraîche, rosemary 12

GELATO AND SORBETTO

inquire about our seasonal selections per scoop 6

🌿 = vegetarian 🌾 = gluten free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions