



DINNER MENU
AUTUMN 2025

B A B B O C R U D I T R I O

Finfish Trio* 39

Fluke tomato raisins, sea beans, Sicilian EVOO

Trout caper-cured, stracchino, red onion, dill seed

Tuna rose marina sauce & garlic breadcrumbs

Shellfish Trio* 43

Scallop pink peppercorn salt & tangerine oil

Shrimp chickpea crema, Tuscan EVOO, rosemary

Lobster celery salad & mustard dressing

A N T I P A S T I

White Escarole Salad torn escarole hearts, toasted walnuts, Chianti vinegar,
shaved torpedo onions, pecorino foglio di noce 24

Prawn Royal artichokes, fregola & cacciucco vinaigrette 29

Vitello Tonnato olive crostone, cold sliced veal loin, bonito ventresca sauce,
caper leaves, chervil 29

Carne Cruda* beef tenderloin tartare with mustard zabaglione & potato crisps 32

Warm Lamb's Tongue black truffled mushrooms, lamb's lettuce, pecorino di Pienza 33

Fried Veal Sweetbreads fennel ragù, quince agrodolce, orange zest 34

**Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness. 10/28/25*

PRIMI

Day 1 Minestrone, Thai basil pesto & crusco pepper 22

Goat cheese **Tortelloni**, dried citrus, bee & fennel pollen 31

Trenette, basil pesto, romano beans, potato strings 28

Linguine Vongole, cockles, fiano, garlic breadcrumbs 33

Two-minute calamari Sicilian lifeguard style & **Calamarata** 32

Angry lobster **Busiate**, tomato & basil 45

Cavatelli with rabbit ragù alla cacciatore 36

100 Layer Lasagne Detroit-Style For 4
parmigiano reggiano crema, bolognese, Pugliese tomato marinara 100

Beef cheek **Ravioli**, crushed chicken liver & black truffle butter 45

Mint Love Letters, spicy lamb sausage 32

S E C O N D I

Crisped Skin Dourade salsa verde & herb salad *Cape May, NJ 51

Swordfish Milanese rocket arugula salad & lemon conserva *Cape Cod, MA 65

Veal Osso Buco horseradish gremolata & integrale polenta *Collingsworth, NJ 56

Beef Rib-Cap* espresso porcini butter *Okanogan, WA 84

Lamb Scottadito alla puttanesca & swiss chard *Rocky Mountains, CO 82

Pan Roasted Squab grapes, celery, hazelnuts, Barolo vinegar *Central Coast, CA 69

40-Day Dry-Aged Beef Rib-Eye For 2 celery caesar *Okanogan, WA 140

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