

Start Date
2.2.2022



End Date
2.26.2022

SOUP, SALAD & APPETIZERS

OYSTERS (6) ON THE HALF SHELL 18
horseradish, lemon, shallot agrodolce

RIBOLLITA 6
tuscan white bean soup, fennel sausage, soffritto, kale

TUNA CRUDO 17
capers & brine, sea salt, pea shoots, agrumato olive oil, ciabatta

BEEF CARPACCIO 15
prime beef striploin thinly shaved, rocula, mustard sauce, parmigiano-reggiano

EGGPLANT TOWER 9
fried eggplant, fresh mozzarella, tomato, basil

FRITTO MISTO 15
rock shrimp, calamari, bay scallops, sweet peppers, calabrian chili aioli

SALUMI & CHEESE PIZZA 11
rustic hand stretched individual pie with cured italian meats & cheese

ITALIAN ICEBERG WEDGE 8
pancetta, cherry tomatoes, gorgonzola dressing, crispy shallots

AMICI SALAD 8
organic mixed lettuces, tomatoes, olives, cucumbers, red onions, red wine dressing

INSALATA CESARE 8
chopped romaine, anchovies, capers, grana padano, garlic croutons

PASTA

(available in full or half portions)

SPAGHETTI CARBONARA 12/24
salt cured egg yolk, pork belly, garlic, parmesan, chopped parsley

LASAGNA BOLOGNESE 12/24
veal, pork & beef bolognese sauce, egg pasta, bechamel, mozzarella cheese

PASTA FRUTTI DI MARE 42
lobster, rock shrimp, bay scallops, squid, fettucine, fra diavolo sauce

PASTA ALLA NORMA 9/18
eggplant, san marzano tomatoes, rigatoni, dried chilis, basil, ricotta salata

MAIN

(served with one side)

VEAL CHOP ALLA PARMIGIANA 48
bone-in, butterflied, pounded, breaded, pomodoro sauce, parmesan & mozzarella

GREG ABRAM'S GULF FISH 32
fennel, fresh herbs, marinated olives, lemon agrumato

CHICKEN MARSALA 19
sautéed chicken breast, thyme, chef's mushroom blend, dry marsala

BRAISED LAMB SHANK 29
slow simmered in red wine, root vegetables, orange gremolata

SIDES

*Parmesan Polenta
Creamy Risotto
Garlic Mashed Potatoes
Creamed Spinach
Spaghetti Marinara
Sautéed Brussels Sprouts
Grilled Asparagus
Roasted Root Vegetables
Braised Mushrooms*

STEAKS

(served with two sides)

6 OZ PETITE FILET MIGNON	36	14 OZ PRIME N.Y. STRIP	52
8 OZ HANGER STEAK	27	22 OZ PRIME BONE-IN RIBEYE	62
10 OZ MAIN FILET MIGNON	52		

SAUCES

Chianti Reduction + Salsa Verde + Brandy Peppercorn

DESSERT

TIRAMISU 8
layers of italian custard, mascarpone, coffee soaked lady fingers, dusted in cocoa

APPLE-ALMOND CAKE 7
thinly sliced apples, almond flour, salted caramel

CHOCOLATE PANNA COTTA 8
spiced pepita brittle, blood orange