

palat

ANTIPASTI

Fire-Roasted Shishito Peppers 10

Sea salt, lemon

Meatballs 14

Smoked tomato emulsion

Grilled Octopus 18

Spanish octopus, smashed baby potatoes, lemon, EVOO

Grilled Calamari 18

Arugula, lemon, EVOO

Caesar Salad 12

Local romaine hearts, shaved parmesan, artisan pancetta *Add chicken, 6*

Eggplant Crostini 12

Charred Sullivan Street Bakery sourdough, eggplant caponata, truffled pecorino

Tagliolini "Cacio e Pepe" 29

Black truffle, ground black pepper, pecorino

Mussels and Clams 18

White wine, cherry tomato, garlic

Frittura Paranza 18

Flash-fried shrimp, baby octopus, calamari

Black Tagliolini 22

Squid ink, sea urchin, crabmeat, pecorino

Pappardelle 20

Veal osso buco, parmesan crisp

Gamberoni all Griglia 28

Grilled head-on prawns, mixed greens salad, cannellini beans

Snapper Oregonata 24

Campari tomato, oregano, chardonnay, fire-roasted baby potatoes

Grilled Branzino 26

Fire-roasted baby potatoes, Campari tomato

Fried Zucchini 12

Haystack local zucchini, parmesan, chives

Insalata Verde 12

Local mixed baby greens, avocado, Manchego cheese *Add chicken 6*

Caprese Salad 14

Fresh mozzarella, local tomato, basil

Charcuterie 18

Specialty cured meats, artisan olives, Roma tomato jam

Tuna Tartare* 16

Avocado, seaweed, truffle essence

Burrata and Prosciutto 20

Buttery mozzarella, aged Prosciutto di Parma

PRIMI

Ravioli 19

Local beets, goat cheese, hazelnut

Cavatelli 16

Pecorino fior di sardo, local tomato sauce

Spaghetti Vongole 22

Clams, white wine, garlic

Gnocchi Sorrentina 16

Homemade potato gnocchi, fresh mozzarella

Bucatini Amatriciana 18

Guanciale, plum tomatoes, red wine, pecorino

SECONDI

Pollo ala Griglia 19

Grilled chicken paillard, baby spinach

Salmon 24

Citrus-ginger crème, grilled asparagus

Ribeye 38

Stir-fried broccolini

SIDES

10 each

Truffle Mashed Potatoes

Sautéed Broccolini

Fire-Roasted Baby Potatoes

Sautéed Brussels Sprouts

Grilled Asparagus

Sautéed Spinach