

# RAW BAR

## OYSTER

3.5 EACH • 15 Half Dozen • 28 Dozen

### FRENCH KISS

NEW BRUNSWICK, CANADA  
strawberry champagne mignonette

### BLUE POINTE

LONG ISLAND SOUND, CT  
cucumber mignonette

### SWEET PETITE

MARTHA'S VINYARD, MA  
watermelon granita

### NAKED

choice of mignonette

## CRUDO

### BIG EYE 13

avocado • pistachio • tonnato

### BEEF CARPACCIO 11

truffle • caper • pecorino

### CRAB SALAD 14

caviar • herb garden • cracker

### SMOKED SALMON 12

apple • fennel • watercress

### YELLOWTAIL 14

herb pistou • pickled celery • pinenut

Raw Bar Wine Menu on Reverse Side

# ANTIPASTO

### OCTOPUS<sup>GF</sup> 13

calabrian chile • cannellini bean  
arugula • herb pistou

### SUPPLI 11

'nduja • mozzarella • pomodoro

### PANELLE<sup>GF V</sup> 9

goat cheese • pesto • chickpea  
apricot mostarda

MEAT & CHEESE BOARD MP  
daily selection

### BRUSSELS SPROUTS<sup>GF V</sup> 9

blood orange gastrique • almond  
stracciatella

### POTATO FRITO<sup>GF</sup> 8

black garlic aioli • chive • parmigiano  
add truffle 3

### CROSTINI<sup>V</sup> 8

tomato jam • pesto • burrata  
sea salt • olive oil

# ZUPPE

### TOMATO VELOUTE 7

ricotta gnudi • EVO

### AUTUMN BISQUE<sup>GF</sup> 7

squash • pistachio pesto • chile • pepita

# INSALATE

### BEET<sup>GF V</sup> 8

chevre • honey • radish • walnut

### CAESAR<sup>GF</sup> 8

romaine • radicchio • kohlrabi  
parmigiano tuile  
add white anchovy 1.5

### ARUGULA & SPECK<sup>GF</sup> 9

gorgonzola • fig • red onion  
lemon vinaigrette

### BURRATA<sup>GF V</sup> 12

apple • kale • hazelnut  
brown butter • elixir

# PIZZE A LEGNA

### QUATTRO FORMAGGIO<sup>V</sup> 14

garlic oil • ricotta • fresh mozzarella  
stracciatella • provolone • chive

### 'NDUJA 16

spicy sausage spread • prosciutto  
capicola • salume • fresh mozzarella

### FIG & PEAR<sup>V</sup> 16

gorgonzola • walnut  
arugula

### MARGHERITA<sup>V</sup> 13

tomato sauce • fresh mozzarella  
roma tomato • basil

### PESTO 15

chicken confit • oven dried tomato  
basil fresh • mozzarella

### TARTUFO<sup>V</sup> 17

fonduta • wild mushroom  
goat cheese • chive

# PASTA

### SPAGHETTI NERO 23

squid ink • crab • bottarga • chile • wine

### GNOCCHI<sup>V</sup> 17

pod pea • wild mushroom • goat cheese  
truffle butter

### AGNOLOTTI 24

short rib • soffrito • barolo demi

### SPAGHETTI 19

mazzo meatball • pomodoro sauce  
parmigiano reggiano

# SECONDI

### SCALLOP<sup>GF</sup> 32

celery root • braised greens • carrot • hazelnut  
brown butter

### CHICKEN<sup>GF</sup> 27

wild mushroom • risotto • green garlic • pan jus

### CIOPPINO 25

scallop • clams • mussels • fish  
rustic tomato broth • grilled ciabatta

### BRANZINO<sup>GF</sup> 35

green bean • fingerling potato • remoulade • citrus

### BEEF FILET<sup>GF</sup> 38

herb butter • corn • chard • potato puree • demi glace

### HANGER STEAK<sup>GF</sup> 26

cannellini • broccolini • golden raisin • barolo demi

### LAMB 34

lollipop • suppli • shoulder ragu • green bean  
demi glace

# COCKTAILS

## THE NEGRONI 10

Rumored to be first imbibed by Count Camillo Negroni, famed Florentine adventurer, gambler and daredevil, the Negroni is an assertive, powerful, bittersweet concoction served on ice or shaken, as you prefer.

### NEGRONI TIMIDO

St. George Green Chile Vodka • Cocchi Americano  
Limonata • Celery

### NEGRONI INFIORE

Malfy Lemon Gin • Aperol • Cinzano Bianco • Lemon Peel

### NEGRONI CLASSICO

Beefeater Gin • Campari • Cinzano Rosso • Orange Peel

### NEGRONI BRUTTO

Death's Door • Cynar • Carpano Antica • Angostura Orange

### NEGRONI SCURO

Espresso • Branca Menta • Carpano Antica • Mint

## THE SPRITZ 12

Likely the most popular cocktail in all Italy, the Prosecco Spritz is a mainstay in bars and restaurants all throughout the north of the country: Refreshing, lightweight, and fabulous with food.

### THE PEARL FISHER'S SPRITZ

Prosecco • Fino Sherry • Basil • Cucumber

### AMALFI SPRITZ

Prosecco • Malfy Lemon Gin • Campari • Lemon Slices

### CLASSIC VENETIAN SPRITZ

Prosecco • Aperol • Orange Peel • Green Olive

### SICILIAN SPRITZ

Prosecco • Luxardo Amaretto • Sage • Orange Slices

### SOPRANO SPRITZ

Prosecco • Peach Puree • Raspberries • Mint

## SPECIALTIES 12

### FANCIULLI ROYALE

Rye Whiskey • Carpano Antica  
Cynar • Champagne • Lux Cherry  
Orange Bitters

### THE VESPA

Olive Oil Infused Gin • Reyka Vodka  
Cinzano Bianco • Castelvetro Olive

### CREMA DI PALERMO

Dark Rum • Cream  
Luxardo Amaretto  
Lemon • Fig • Soda

### MUSE OF FIRE

Calabrian Chile Infused Tequila  
Lime • Blood Orange • Honey

### FERNET-ME-NOT

Fernet Branca • Blackberry  
Bourbon • Angostura Bitters  
Lemon • Mint

### ZIG ZAG GIRL

Tanqueray • Fino Sherry  
Galliano • Lemon • Sea Salt  
Cucumber • Parsley

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## OYSTER SHOOTER 7

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## DRAFT BEER

STELLA ARTOIS EURO PALE LAGER • 4.8% • InBev • 7

GREEN ZEBRA WATERMELON GOSE • 4.6% • Founders • 7

NUTTER YOUR BUSINESS STOUT (NITRO) • 5% • Grand Armory • 8

MICHIGAN CHERRY CIDER • 5% • Virtue • 7

BLUEBERRY MAPLE STOUT • 6% • Saugatuck Brewing Co • 7

PILS CZECH STYLE PILSNER • 6% • Lagunitas Brewing Co • 7

TWO HEARTED AMERICAN IPA • 7% • Bell's Brewery • 7

DDJ NEW ENGLAND IPA • 7% • Oddside Ales • 8

DRAGON'S MILK IMPERIAL STOUT • 10% • New Holland Brewing • 9

BIG RED COQ • 6% • Brewery Vivant • 8

BLACKBERRY IPA • 5% • Perrin Brewing Co. • 8

ALASKAN AMBER ALT-STYLE ALE • 5.3% • Alaskan Brewing Co • 7

## BOTTLE BEER

PERONI 5.5 • MORETTI 5.5 • MICHELOB ULTRA 4.5 • BUDWEISER 3.75 • BUD LIGHT 3.75 • MILLER HIGH LIFE 3.75

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## VINO BIANCO

AVIA PINOT GRIGIO • Slovenia • 7 / 28

INDIGENOUS PINOT GRIGIO • Italy • 8 / 32

WAIRAU PINOT GRIS • New Zealand • 10 / 40

FENTO BICO DA RAN ALBARINO • Spain • 10 / 40

C. SMITH "KUNG FU GIRL" RIESLING • Washington • 10 / 40

ARONA SAUVIGNON BLANC • New Zealand • 9 / 36

LES VOILETS CHARDONNAY • France • 7 / 28

NOTABLE CHARDONNAY • California • 10 / 40

## RAW BAR WINE

TWIN VINES VINHO VERDE • Portugal • 7 / 28

GRAN SASSO PINOT GRIGIO • Italy • 7 / 28

LOIMER "LOIS" GRÜNER VELTLINER • Austria • 9 / 36

## VINO ROSSO

AVIA PINOT NOIR • Slovenia • 7 / 28

ZENSA PRIMITIVO • Italy • 10.5 / 41

DAVINCI CHIANTI • Italy • 9 / 36

MANO A MANO TEMPRANILLO • Spain • 9 / 36

VINA COBOS FELINO MALBEC • Argentina • 12 / 48

AVIA CABERNET SAUVIGNON • Slovenia • 7 / 28

STEELE SHOOTING STAR CABERNET SAUVIGNON • CA • 10 / 40

## VINO FRIZZANTE & ROSA

VENTOUX 3 MESSES BASSES ROSÉ • France • 8

IL FOLLO PROSECCO • Italy • 10 / 40

IL FOLLO PROSECCO ROSÉ • Italy • 10 / 40

TOAD HOLLOW ROSÉ • France • 9 / 36