

MENU

APPETIZERS

ZUCCHINI CARPACCIO <i>crispy capers, shredded gruyere</i>	12
BURRATA <i>with heirloom cherry tomatoes</i>	16
CRISPY CAULIFLOWER <i>Tuscan spicy sauce</i>	13
FRITTO MISTO <i>flash fried calamari and shrimp</i>	16
FRIED BABY ARTICHOKE	18
YELLOWFIN TUNA TARTARE <i>avocado puree, mango relish, cucumber</i>	18
GAMBAS PICANTES	15
HALF DOZEN OYSTERS RAW OR BAKED	22

blackberry oysters from Virginia, classic mignonette sauce

FABRIZIO'S PICKS OF THE MONTH



Let's travel to Australia!

Our friend Mark Davidson introduced us to great winemakers from a fantastic land.

Australia's latitude, maritime influences and elevation all contribute to a surprising diversity of climates.

Today the Australian wine community is diverse, unique and truly world class.

BRIAR RIDGE | THE DAM VERDELHO HUNTER VALLEY 2023

Verdelho 13 glass | 54 bottle

RICCA TERRA | NERO D'AVOLA RIVERLAND 2023

Nero d'Avola 15 glass | 60 bottle

CHARCUTERIE & CHEESE

GRAN TAGLIERE <i>salumi and cheeses, olives, sun dried tomatoes, honey, pistachio, dry figs</i>	33
CHEESE BOARD <i>sun dried tomatoes, olives, honey and jams, pistachio</i>	28
PROSCIUTTO E CIOCCOLATO <i>prosciutto di Parma, ricotta, honey, figs, chocolate</i>	18
FOIE GRAS TORCHON <i>toasted bread, figs marmalade</i>	24

PIZZA

MARGHERITA <i>mozzarella, tomato sauce, basil</i>	14
DIAVOLA <i>spicy soppressata, burrata, tomato sauce</i>	16
QUATTRO FORMAGGI & FICHI	19

mozzarella, parmigiano, gruyere, gorgonzola, caramelized figs, honey

PASTA

MEZZE MANICHE BOLOGNESE	20
SPAGHETTI VEGETABLES AND RICOTTA	24
FUSILLI PESTO AND SUN DRIED TOMATOES	26
CHEF'S ALBERTO LASAGNA	25
FETTUCINE FUNGHI PORCINI	28

MEAT

CHICKEN MILANESE <i>natural chicken, baby arugula, cherry tomatoes</i>	28
LAMB CHOPS <i>two pan seared Australian lamb chops, roasted potatoes, oregano</i>	36
FILET MIGNON <i>8oz beef tenderloin, porcini mushrooms, mashed potatoes</i>	48

FISH

SALMON <i>roasted Norwegian salmon, cucumber, rice, cherry tomatoes, red onion</i>	26
POLPO <i>wild-caught Spanish octopus, red potatoes, taggiasca olives, tomatoes, onions</i>	25
BRANZINO <i>pan roasted Mediterranean sea bass, tomato sauce, Sicilian capers, roasted potatoes</i>	39

HAPPY HOUR

MONDAY - THURSDAY 4 pm - 7 pm

FRIDAY - SATURDAY 5 pm - 6 pm

SUNDAY 5 pm - 10 pm

ALL BOTTLES OF WINE 30% OFF

LUNCH

MONDAY - FRIDAY 12 pm - 4 pm

2 COURSE MENU \$27

SUNDAY SUPPER

5 pm - 10 pm

2 COURSE (ONE GLASS OF HOUSE WINE INCLUDED) \$39

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**if you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. a 18% service charge will be added to your check.