



DINNER

RAW BAR

East Coast Oysters / 6pcs 14

Jumbo Shrimp Cocktail / 4pcs 16

Little Neck Clams / 6pcs 12

CRUDO

Tuna, Black Lava Salt, Chili Aioli, Scallion 14

Scallop, Grapefruit, Fennel, Crispy Prosciutto 14

Vegan Red Beet Tartare, Miso, Citrus 12

Salmon, New York State Apple, Basil,
Dijon Mustard, Smokey Aioli 14

Aged Beef Carpaccio, Arugala, Powdered
Olive Oil, Garlic, Parmesan Cheese 16

MINGLING PLATTER

21 for 2 ppl, 30 for 3ppl, 40 for 4ppl

Assorted Salami, Artisanal Cheeses,
Wild ower Honey, Mustard, Pepperoncini, Grapes, Crostini,
Tapenade, Sun Dried Tomato Spread

ANTIPASTO

- Clams Oreganata 14
- Tomato Bruschetta, Fresh Mozzarella,
Basil, Olive Oil, Crostini 10
- Butternut Squash Arancini, Arborio Rice,
Aged Parmesan Cheese, Sage-Lemon Aioli 11
- Meatball Parmigiana, Tomato Basil Sauce 12
- Crunchy Calamari, Cornmeal Crusted 15
- Tempura Fried Sharp Provolone Cheese,
Tomato Basil Sauce 11
- Chicken Spiedini, Char Grilled
Marinated Chicken Skewers 12
- Charred Octopus, White Bean Ragout, Charred Peppers,
Roasted Garlic, Paprika Aioli 18

VERDURE

- Panzanella, Brick Oven Bread, Cucumber, Tomato,
Fire Roasted Peppers, Aged Parmesan,
Lemon-Thyme Dressing 12
- Baby Greens, Champagne Vinaigrette, Roasted Tomatoes,
Beets, Shaved Red Onion, Tallegio Cheese 10
- Caprese, House Made Fresh Mozzarella, Tomato, Basil,
Olive Oil, Sea Salt 14
- Shaved Fennel, Orange Con t, Black Olives,
Pickled Red Onions, Olive Oil 14
- Iceberg Wedge, Pancetta, Basil-Gorgonzola Dressing,
Sun Dried Tomato 12

BRICK OVEN PIZZETTA

Thin Crust

- Margherita, Fresh Mozzarella, Tomato Sauce, Basil 14
- Oro, Ham, Mushroom, Mozzarella, Arugula 17
- Bianco, Ricotta, Pecorino, Provolone, Garlic-Herb Oil 16

Deep Dish

- Bronzo, Pepperoni Ragu, Mozzarella, Basil 16
Grandma, Plum Tomato, Fresh Mozzarella, Herb Oil 19
Flambee, Pancetta, Onions, Crème Fraiche, Provolone 20

PASTA

- Papparadelle, Duck Bolognese, Peas, Fresh Ricotta 26
Squid Ink Lingini, Mixed Seafood, Tomato Broth 27
Lemon Spaghetti Vongole, Clams,
Roasted Garlic, Parsley, White Wine 23
Ricotta Cavatelli, Roasted Tomato, Pepperoncini,
Parmesan, Basil 20
Gnocchi Sorrentino, Potato Dumplings,
Beef Bolognese, Fresh Mozzarella 21
Black Pepper Fettucini Carbonara, Pancetta,
Egg, Parmesan 22
Smoked Paprika Raviolo, Pork, Fennel,
Ricotta, Broccoli Rabe, Toasted Bread Crumbs 20

CARNE

- Brick Oven Chicken, Olive Jus, Cauli ower Puree 21
Roasted Pork Tenderloin, Fig, Port Wine, Sweet Potato 26
Chicken Roulade Saltimbocca, Prosciutto,
Garlic Spinach 22
Veal Short Rib Ossobuco, Potato Puree
Alla Milanese 28

PESCE

- Salmon Piccata, Lemon, Caper, Artichoke 24
Shrimp & Scallop Acqua Pazza, Potato, Tomato, Chili 27
Whole Roasted Branzino, Garlic-Herb Gremolata 29
Sword sh, Toasted Farro, Roasted Tomato,
Olive, Kale, Lemon 27

THE BUTCHERS BLOCK

10 Oz Filet Mignon, Red Wine Demi 39

14 Oz NY Strip Steak, Truffle Butter 44

28 Oz Tomahawk Rib Eye Steak, Garlic Herb Butter 52

Oro Dry Aged Steak Burger, Taleggio Cheese,
Tomato Jam, Pickled Onions 26

Center Cut Pork Chop, Fennel-Apple Slaw,
Whole Grain Mustard 25

CONTORNI

Classics

Broccoli Rabe, Garlic, Chili 7

Cauli ower Siciliana, Capers, Raisins, Bread Crumbs 7

Pan Fried Fingerling Potatoes, Fresh Herbs 7

Porcini Mushroom Risotto, Mascarpone 7

New Classics

Corn Creme Brulee 8

Crispy Brussels Sprouts, Bacon Vinaigrette 8

Farro "Fried Rice", Sweet Peas, Toasted Herbs 8

Potato Puree Alla Milanese, Saffron, Beef Broth 8

20% gratuity will be added to all parties of 6 or more.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.