



## DINNER

### MINGLING PLATTER

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

Assorted Salami, Artisanal Cheeses,  
Seasonal Accompaniment

### ANTIPASTO

Crunchy Calamari 15

Mushroom Arancini - Truffle / Porcini /  
Roasted Garlic Aioli 11

Braised Lamb Meatballs - Raisins / Yogurt /  
Cucumber / Mint 12

White Bean Hummus - Roasted Garlic / Flatbread /  
Veggies 9

Tomato Bruschetta - Fresh Mozzarella / Basil /  
Olive Oil / Crostini 10

Shrimp Fra Diavolo -  
Chilis / Tomato Sauce / Basil / Toast 17

Fresh Burrata - Tomato Jam / Prosciutto / Greens /  
Sea Salt / Olive Oil 15

Lump Crab Cakes - Sriracha Aioli / Lemon 18

Giardiniera - House Pickled Vegetable / Brioche /  
Cultured Butter 10

Roasted Acorn Squash Bisque 8

## BUTCHER BLOCK

10 oz "Onion Soup" Filet Mignon -  
Braised Onions / Melted Gruyere 42

14 Oz NY Strip Steak 44

Oro Dry Aged Steak Burger -  
Taleggio / Tomato Jam / Pickled Onions /  
Thrice Cooked Fries 26

28 oz Tomahawk Rib Eye - Horseradish Sauce 52

Fennel Brined Center Cut Pork Chops -  
Braised Sweet Peppers and Onions / Tomato Confit 25

Veal Short Rib Ossobuco - Potato Puree alla Milanese 28

32 oz Porterhouse Dinner for 2 - Soup or Salad /  
Two Sides 48 pp / Min 2 people

## BRICK OVEN PIZZETTA

### Thin Crust

Margherita - Fresh Mozzarella, Tomato Sauce, Basil 14

Oro - Tomato Sauce / Ham / Mushroom /  
Mozzarella / Arugula 18

Figura - Figs / Honey / Ricotta / Prosciutto / Frisee 19

### Deep Dish

Grande Salame - Pepperoni / Soppersata / Cherry Peppers  
/ Tomato Sauce / Mozzarella 16

Sriracha Chicken - Lime / Sesame Seed / Scallion /  
Mozzarella / Blue Cheese Dip 18

Verde - Vegetables / Goat Cheese 16

# CLASSICS

## RAW BAR

Little Neck Clams / 6 pcs 12

East Coast Oysters / 6 pcs 14

Jumbo Shrimp Cocktail / 4 pcs 16

## VERDURE

Classic Caesar - Romaine Hearts / Brioche Croutons /  
Parmesan Crisp 12

Garden Greens - Cucumber / Tomato / Red Onion /  
Olives / Artichoke Hearts / Champagne Vinaigrette 10

## PASTA

Penne alla Vodka - Tomato / Cream 18

Hand Rolled Gnocchi - Ground Steak Bolognese or  
alla Pesto 20

Fettucini Alfredo - Shallot / Cream / Sweet Peas /  
Parmesan 18

Squid Ink Linguini - Mixed Seafood/Tomato Broth 27

## MAINS

Free Range Chicken Scallopine -  
Parmigiana or Francese 18

Milk Fed Veal Scallopine - Parmigiana or Marsala 25

Whole Roasted Branzino - Lemon / Gremolata 29

Roasted Free Range Chicken Cacciatore - Peppers / Chilis /  
Mushrooms / Herbs / Tomato Gravy 22

## CONTORNI

Broccoli Rabe, Garlic, Chili 7

Crushed Lemon Potatoes - Shallots / Rosemary 7

Spaghetti - Garlic / Parsley / Olive Oil 7

# MODERN

## CRUDO

- Tuna - Black Lava Salt / Chili Aioli / Scallion 14
- Bass - Yogurt / Orange / Olive / Powdered Olive Oil 14
- Himalayan Salt Cured Salmon Tartare -  
Mango / Jalapeno / Smoked Chili Threads / Dijon 14

## VERDURE

- Goat Cheese Mousse - Smoked Almonds / Orange /  
Whole Wheat Crisp / Pickled Onions / Arugula 12
- BLT Chopped Salad - Thick Cut Bacon / Iceberg / Tomato  
/ Radish / Buttermilk Dressing 12

## PASTA

- Strozzapreti - Duck Bolognese /  
Sweet Peas / Ricotta 26
- Spinach Cavatelli - Maple Baked Ham /  
Walnut "Butter" / Roasted Tomatoes 22
- Ricotta Tortellini en Brodo - Natural Au Jus /  
Wild Mushrooms / Greens 22

## MAINS

- Grilled Atlantic Salmon -  
Farro / Roasted Tomato / Kale / Olives / Lemon 24
- Herb Roasted Free Range Chicken Roulade - Corn Veloute  
/ Black Garlic 22
- Pan Seared Black Bass - Shrimp / Preserved Lemon Risotto  
/ Apricot / Capers / Parsley 26

## CONTORNI

- Sweet Potato Creme Brulee - Marshmallow / Honey 8
- Crispy Brussel Sprouts - Bacon Vinaigrette 8
- Grilled Eggplant - Chili / Cumin / Yogurt / Lime 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.