

ANTIPASTI

CLASSIC CAESAR House Caesar dressing, Grana Padano, pancetta, croutons.	16	POLPETTE DI VITELLO Veal meatballs, parmesan bechamel, San Marzano tomato sauce, basil.	19
BURRATA E POMODORO Heirloom tomatoes, basil pesto, dehydrated olives, grilled sourdough.	26	GARLIC PARM FRIES Fresh-cut potatoes, garlic parmesan paste, parsley, Grana Padano.	12
CAULIFLOWER CACIO E PEPE Charred cauliflower, cacio e pepe sauce, crispy capers.	16	GRILLED LAMB CHOPS* Marinated Australian lamb chops (3), whipped yogurt, mint pesto.	29
GRILLED OCTOPUS Sicilian harissa, lemon tahini, bruschetta, Bulgarian feta, mint.	28	*extra lamb chop 10	
CALAMARI FRITTI Basil aioli, lemon wedge.	22	MARYLAND CRAB CAKES Jumbo lump crab, Old Bay seasoning, garlic confit, Tuscan tartare sauce, fennel pickled onion dill slaw.	23
INSALATA DI INDIVIA E RADICCHIO Date labneh, red grapes, black garlic balsamic vinaigrette, candied pecans.	17		

CRUDO

CLASSIC BEEF TARTARE Black Angus AAA beef, Dijon mustard, capers, parsley, gherkin pickle, aged cheddar, chips.	21	SALMON TARTARE Cucumber waffu, sesame soy sambal, green onions, cilantro, shrimp chips.	19
TUNA TARTARE Sushi grade tuna, lemon bomba aioli, cacciatore salsa, pangratatto, basil oil.	22	CARPACCIO DI MANZO 1950 Black Angus AAA tenderloin, crispy artichokes, truffle peaches, balsamic aioli, arugula, parmesan, grissini.	22

PASTA

Gluten free pasta +3

SPAGHETTI AL PESTO BURRATA Creamy basil pesto, pistachio pangratatto, burrata.	28	RAVIOLI CON FUNGHI E RICOTTA Ricotta stuffed raviolis, wild mushrooms, port sauce, Grana Padano, basil.	28
RIGATONI CREMA DI POMODORO San Marzano Rose sauce, fior di latte, basil.	24	FETTUCINI FRUTTI DI MARE Arrabbiata sauce, tiger shrimps, clams, calamar, n'duja, parsley.	30
LINGUINI ARAGOSTA Saffron tomato bisque, confit cherry tomatoes, butter poached Maine lobster.	36	MAC & CHEESE Four cheese sauce, black truffle paste, spicy breadcrumbs, chives.	31
GNOCCHI POMODORO E BASILICO San Marzano tomato sauce, basil, EVOO.	26	BUCATINI CARBONARA BLACK TRUFFLE Creamy carbonara sauce, pancetta, fresh black truffle, Parmigiano Reggiano, black pepper.	39

SIDES

Fries 7	Marinated hot Tuscan olives 8	Spicy broccolins, pangratatto 10
Homemade focaccia 5	Sauteed wild mushrooms 12	Mashed potatoes, smoked cacciocavallo, chives 10

PESCE E CARNE

FILET MIGNON AAA Mashed potatoes, smoked cacciocavallo, charred spicy broccolins, red wine demi glace.	51	GRILLED CHICKEN PICCATA Oven roasted new potatoes, garlic green beans, piccata butter sauce, grilled lemon.	34
VEAL CHOP PARMESAN Milk-fed veal chop, San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, fior di latte.	58	BLACK TIGER SHRIMP FRA DIAVOLO Black tiger shrimps (3), Roman polenta, wild spinach, San Marzano Diavolo sauce.	42

MARKET PRICE

STEAK FRITES
Home fries, Madagascar pepper sauce

FISH OF THE DAY

CHEF'S BOARD

MUST TRY

**Perfect for sharing*

1855 DRY AGED RIBSTEAK*

Spicy broccolins, wild mushrooms, garlic parmesan fries, red wine demi glace

\$150

PIZZA

MARGHERITA Tomato sauce, fior di latte, parmesan, basil, olive oil.	18	GAMBERONI BOMBA Tomato sauce, bomba crema, black tiger shrimps, mozzarella, spicy breadcrumbs, pickled onions.	27
MARINARA ANCHOVY Tomato sauce, white anchovies, kalamata olives, Pecorino Romano, pepperoncini.	19	CALABRESE Tomato sauce, fior di latte, pepperoni, soppressata picante, Calabrian chili, Pecorino Romano.	22
PEPPERONI Tomato sauce, mozzarella, pepperoni, oregano.	20	PROSCIUTTO Prosciutto tomato sauce, fior di latte, prosciutto di Parma, Parmigiano Reggiano, basil.	26
FUNGHI TARTUFO NERO Black truffle cream sauce, wild mushrooms, mozzarella, chives.	25	CARNIVORA Tomato sauce, mozzarella, italian sausage, pancetta, soppressata, pepperoni.	24
PORCHETTA PROVOLONE Smoked porchetta, provolone, mozzarella, parmesan béchamel, onions, rosemary.	23	BURRATA Tomato sauce, cherry tomatoes, kalamata olives, red onions, basil pesto, Grana Padano, basil.	28

TO DISCOVER

MARYLAND CRAB CAKES

Jumbo lump crab, Old Bay seasoning, garlic confit, Tuscan tartare sauce, fennel pickled onion dill slaw.

\$23

BUCATINI CARBONARA BLACK TRUFFLE

Creamy carbonara sauce, pancetta, fresh black truffle, Parmigiano Reggiano, black pepper.

\$39

GAMBERONI BOMBA PIZZA

Tomato sauce, bomba crema, black tiger shrimps, mozzarella, spicy breadcrumbs, pickled onions.

\$27