

ANTIPASTI

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

PIZZA

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

PASTA *Gluten-free pasta +3*

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

PESCE e CARNE

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

1855 DRY AGED RIBSTEAK* Spicy broccolins, wild mushrooms, garlic parmesan fries, red wine demi glace	150
*Perfect for sharing	

STEAK FRITES Home fries, Madagascar pepper sauce	MP
FISH OF THE DAY	MP
CHEF'S BOARD	MP

CRUDO

CLASSIC BEEF TARTARE Black Angus AAA beef, Dijon mustard, capers, parsley, gherkin pickle, aged cheddar, crostini.	21	SALMON TARTARE Cucumber waifu, 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

SIDES

FRIES	7	SPICY BROCCOLINIS, PANGRATATTO	10
HOMEMADE FOCACCIA	5	MASHED POTATOES, SMOKED CACCIOCAVALLO, CHIVES	10
SAUTEED WILD MUSHROOMS	12	MARINATED HOT TUSCAN OLIVES	8