



## ANTIPASTI

### Sfizi

a selection of antipasti representing the diverse regions of Italy 21 per person

#### Frank's Clams Posilipo

steamed clams, tomato, garlic, oregano 19

#### Carpaccio di Bue\*

beef carpaccio, petite turnips, sunchokes,  
fermented leeks, truffle butter vinaigrette,  
smoked ricotta salata 24

#### Gnudi

ricotta dumplings, crisp chicken oyster, olive conserva,  
chive butter sauce, red pepper jam 22

#### Polpettine\*

housemade meatballs, panisse fries 19

#### Fiore di Zucca

squash blossoms, summer corn, almond ricotta, vegan  
parmesan, lemon tempura battered 16

#### Ribollita con Cozze

Tuscan bread soup, Hollander mussels,  
saffron tomato broth, Calabrian chili oil 17

#### Insalata della Fattoria

salad of local greens, shaved vegetables,  
Westfield Farms Capri blue cheese, candied pine nuts,  
summer peach vinaigrette 19

#### Caprese

mozzarella di bufala, heirloom tomatoes,  
12-year Giusta balsamic, basil pesto 22

#### Capon Magro

jumbo shrimp, ½ Maine lobster, crab insalata, olives,  
salsa verde, pine nuts, tigelle 48 per person



## PRIMI

#### Frank's Spaghetti

housemade spaghetti, Manila clams,  
tomato garlic broth 34

#### Agnolotti

small pillows filled with market squash, aged Comté,  
squash blossoms, Château Chalon sauce 33

#### Calamarata con Gamberoni

thick pasta rings, jumbo prawns, roasted peppers, basil  
pesto, Sardinian bottarga, pine nuts 37

#### Lasagna Bolognese

layered with whipped ricotta, veal, pork  
and beef ragu 33

#### Lumache con Aragosta

little shell pasta, butter poached Maine lobster,  
garlic pistou, tomato confit, lobster coral sauce 39  
add shaved black truffle 30

#### Tortelli

smashed pea and almond ricotta filling, garlic aglio e olio,  
snap peas, meyer lemon, pea tendrils 32  
add shaved black truffle 30

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## MARE

### **Capesante\***

pan seared Georges Bank scallops, sweet pea risotto, crispy leeks, pea tendrils, lemon conserva 42

### **Salmone\***

wood grilled Bay of Fundy salmon, fregola sarda, dried fruits, lobster butter, watermelon radish 44

### **Cioppino**

½ Maine lobster, shrimp, clams, scallops, tomato lobster saffron broth, grilled Tuscan bread 66

### **Aragosta**

2 lb. Maine lobster, charred lemon powder stuffed with wild mushrooms, roasted tomatoes, jumbo lump crab, topped with breadcrumbs 72

### **Pesce alla Griglia**

wood grilled whole fish, roasted fennel, olivada, fingerling potatoes 49



## TERRA

### **Ossobuco "My Way"**

braised veal shank, root vegetable misto, local mushrooms, citrus gremolata 53  
add shaved black truffle 30

### **Veal Parmigiana**

thinly pounded milk-fed veal chop, stracciatella di mozzarella, pomodoro sauce 59

### **Pollo**

Commonwealth Farms chicken, chicken liver ravioli, grilled radicchio, Marsala chicken jus 38

### **Agnello\***

Elysian Fields lamb chops, warm eggplant caponata, chermoula, pistachio salt 58

### **Filetto alla Pizzaiolo\***

22oz. black angus chateaubriand, Neapolitan ciambotta served with aged balsamic, red pepper jam, chermoula 110 to share



## CONTORNI

**Panisse** – crispy chickpea fries, romesco sauce 12

**Fagioli** – borlotti beans, guanciale, herbs 12

**Patate** – crème fraiche whipped potatoes 12

**Escarole** – golden raisins, croutons, Calabrian chili 13

### **Melanzana**

eggplant parmigiana 14

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## DOLCI

### The Greatest Hits on Vinyl

Tiramisu  
Marsala gelato cup  
Panna cotta, mandarin orange  
Olive oil cupcake, chocolate crema  
Piastrella bon bon, chocolate, orange  
24

### Strawberry Pasticceria

light Sicilian pistachio sponge, Taylor Farms strawberries 16

### Ricotta Sformato

vanilla sable,  
blueberry compote 19

### Zuppa Inglese

Genoese-style, toasted meringue,  
light crema, tropical fruits 24

### Capello

chocolate mousse, pecan praline, Jack Daniel's gelato, apricot sauce 16

### Selection of Gelato & Sorbeti

Gianduja, caramelized rice krispies Sicilian lemon tart Mascarpone strawberry Blood orange  
choice of any three 16



## DOLCI LIQUIDI

### Granita al Limone

Sogno di Sorrento blood orange limoncello, lemon  
puree, raspberry puree, mint 16

### Zabaglione

Remy VSOP Cognac, Warnincks Advocaat Liqueur,  
Marsala, Lemon, Whipped Egg 16

## SPIRITI

### DESSERT & FORTIFIED WINES

La Spinetta Moscato d'Asti	14
Donnafugata Ben Rye	28
De Bartoli Vigna Micci Marsala	21

### AMARO

Amaro dell'Etna	11
Averna	12
Braulio	13
Contratto Fernet	12
Nonino	15
Ramazotti	10
Sibilla	15
Zucca	12
Zwack 'Unicum'	12

### GRAPPA

Berta Tre Soli Tre Nebbiolo 2005	40
Nonino Antica Cuvee	19
Sassicaia	18
Jacopo Poli Secca	17
Jacopo Poli Aromatica	17
Sibona Camomille	12
Gaja Darmagi	17

### AMERICAN WHISKEY, BOURBON & RYE

Jack Daniel's 'Sinatra Select'	40
Michter's 10yr	32
WhistlePig 'Boss Hog' Rye	85

### SCOTCH WHISKEY

Balvenie 'Doublewood' 12yr	35
Balvenie 'Caribbean Cask' 14yr	35
Balvenie 'Portwood' 21yr	35
Highland Park 18yr	38
Johnnie Walker 'Blue Label'	65
Johnnie Walker 'King George'	145
Macallan 18yr Sherry Cask	78
Macallan 25yr Sherry Cask	225
Macallan 30yr Sherry Cask	450
Macallan 30yr Fine Oak	450
Macallan 'No. 6'	660
Macallan 'M'	775
Macallan Reflexion	299

### COGNAC

Hennessy 'Paradis'	150
Hennessy 'Richard'	525
Remy Martin Louis XIII	
½ Ounce Pour	125
1 Ounce Pour	225
2 Ounce Pour	400