

## Gluten Free

### ANTIPASTI

#### *Beans and Greens*

CANNELINI BEANS, ESCAROLE, SAVOY CABBAGE, GARLIC, CACIOCAVALLO / 13

#### *Salsicce*

GRILLED SAUSAGE, BROCCOLI RABE, WHIPPED POLENTA / 16

#### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 14

#### *Vongole Bianco*

LITTLENECK CLAMS STEAMED WITH GARLIC, WHITE WINE AND OLIVE OIL / 25

#### *Oysters Rockefeller*

ANISETTE HOLLANDAISE, CREAMED SPINACH / 28

#### *Polpo alla Griglia*

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALSA VERDE / 22

#### *Caesar*

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES / 14

#### *Insalata*

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 12

### SECONDI

#### *Bolognese*

GROUND BEEF AND PORK RAGU, WHIPPED POLENTA / 25

#### *Fra Diavolo*

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, SPINACH / 38

#### *Scamponi*

U10 SHRIMP, SHIITAKE, CAPERS, PLUM TOMATO, MARSALA / 35

#### *Salmonella Gigi*

WILD CAUGHT, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE, TRAY FRAMS GREENS / 45

#### *Seabass Picatta*

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY, WHITE WINE, LEMON, BROWN BUTTER, WILTED GREENS / 38

#### *Capesante*

SEARED SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM, CRISPY POLENTA CAKE, LEMON BASIL / 58

#### *Zuppa de Pesce*

6OZ MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS, PT. JUDITH CALAMARI, SCALLOPS, GARLIC, WHITE WINE, PLUM TOMATO, NATURAL BROTH / 72

#### *Scarpantiello*

SEMI-BONELESS AMISH HALF CHICKEN, SWEET ITALIAN SAUSAGE, COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 35

#### *Osso Buco*

BRAISED PORK SHANK, ESCAROLE, CANNELLINI BEANS AMATRICIANA, VIN COTTO / 38

#### *Vallostano*

VEAL SCALLOPINI, WILD MUSHROOMS, PORT WINE SAUCE, PROSCIUTTO, FRESH MOZZARELLA / 40

#### *Bistecca Piemontese*

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE, SOLEVO STEAK SAUCE / 55

### CONTORNI

*Broccoli Rabe* / 12

*Sauteed Greens* / 10

*Creamy Polenta* / 10

*Patate al Gorgonzola* / 11

*Funghi Trifolati* / 12

## Vegetarian

### ANTIPASTI

#### *Eggplant Chips*

CALABRIAN CHILI FLAKE, WILDFLOWER HONEY, BASIL / 12

#### *Mozzarella*

CRISPY FRIED FIOR DI LATTE, SPICY VODKA SAUCE / 14

#### *Pane Cotte*

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 13

#### *Melanzane al Forno*

BAKED EGGPLANT LAYERED WITH RICOTTA, MOZZARELLA AND MARINARA / 15

#### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 14

#### *Insalata*

LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 12

### PASTA

#### *Tagliatelle Marinara*

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE / 24

#### *Rigatoni alla Vodka*

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, CREAM / 25

#### *Cacio e Pepe al Limone*

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,  
 FRESH LEMON, BASIL, BUCATINI / 25

#### *Pop Gagliardi's Sauce*

PLUM TOMATO, HOT CHERRY PEPPERS,  
 RICOTTA SALATA, CAVATELLI / 26

#### *Gnocchi*

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 28

#### *Melanzane Parmigiano*

EGGPLANT PARM WITH TAGLIATELLE AND MARINARA / 30

### CONTORNI

#### *Broccoli Rabe* / 12

#### *Sauteed Greens* / 10

#### *Creamy Polenta* / 10

#### *Patate al Gorgonzola* / 11

#### *Funghi Trifolati* / 12

## Vegan

### ANTIPASTI

#### *Pane Cotte*

BEANS AND GREENS, CRUSTY BREAD / 13

#### *Insalata*

MIXED LETTUCES, TOMATO, RED ONION, LEMON, EVOO / 12

#### *Eggplant Chips*

CALABRIAN CHILI FLAKE, AGAVE NECTAR, BASIL / 12

#### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, BASIL / 14

### PASTA

#### *Tagliatelle Marinara*

GARLIC, PLUM TOMATO, FRESH BASIL / 24

#### *Rigatoni alla Vodka*

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, COCONUT CREAM, BASIL / 25

#### *Pappardelle*

WILD MUSHROOMS, MADEIRA, ROSEMARY, ARUGULA / 26

#### *Spaghetti Aglio e Olio*

EXTRA VIRGIN OLIVE OIL, TOASTED GARLIC, BASIL, CHILI FLAKE / 25

### CONTORNI

#### *Broccoli Rabe* / 12

#### *Sauteed Greens* / 9

#### *Funghi Trifolati* / 12