

## Gluten Free

### ANTIPASTI

#### *Beans and Greens*

CANNELINI BEANS, ESCAROLE, SAVOY CABBAGE, GARLIC, CACIOCAVALLO / 16

#### *Oysters Rockefeller*

ANISETTE HOLLANDAISE, CREAMED SPINACH / 32

#### *La Nonna*

HOUSEMADE FRESH MOZZARELLA, PROSCIUTTO SAN DANIELE / 25

#### *Polpo alla Griglia*

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

#### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 16

#### *Caesar*

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES / 15

#### *Vongole Bianco*

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

#### *Insalata*

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 14

### SECONDI

#### *Bolognese*

GROUND BEEF AND PORK RAGU, WHIPPED POLENTA / 30

#### *Fra Diavolo*

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, SPINACH / 40

#### *Scamponi*

U10 SHRIMP, SHIITAKE, CAPERS, PLUM TOMATO, MARSALA / 40

#### *Salmonella Gigi*

WILD CAUGHT SALMON, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE, TRAY FRAMS GREENS / 48

#### *Seabass Picatta*

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY, WHITE WINE, LEMON, BROWN BUTTER, WILTED GREENS / 40

#### *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 / 75

#### *Scarpantiella*

SEMI-BONELESS AMISH HALF CHICKEN, SWEET ITALIAN SAUSAGE, COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 38

#### *Osso Buco*

BRAISED PORK SHANK, BROCCOLI RABE, WHIPPED POLENTA, VINCOTTO / 40

#### *Vallostano*

VEAL SCALLOPINI, WILD MUSHROOMS, PORT WINE SAUCE, PROSCIUTTO, FRESH MOZZARELLA / 42

#### *Bistecca Piemontese*

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE, SOLEVO STEAK SAUCE / 60

### CONTORNI

*Broccoli Rabe* / 14

*Sauteed Greens* / 10

*Creamy Polenta* / 10

*Patate al Gorgonzola* / 12

*Funghi Trifolati* / 12

## Vegetarian

### ANTIPASTI

#### *Eggplant Chips*

CALABRIAN CHILI FLAKE, WILDFLOWER HONEY, BASIL / 15

#### *Mozzarella*

CRISPY FRIED FIOR DI LATTE, SPICY VODKA SAUCE / 16

#### *Pane Cotte*

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 16

#### *Melanzane al Forno*

EGGPLANT BAKED WITH RICOTTA, MOZZARELLA AND MARINARA / 16

#### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 16

#### *Insalata*

LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 14

### PASTA

#### *Tagliatelle Marinara*

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE / 28

#### *Rigatoni alla Vodka*

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, CREAM / 26

#### *Cacio e Pepe al Limone*

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,  
 FRESH LEMON, BASIL, GARLIC BREADCRUMB, BUCATINI / 28

#### *Pop Gagliardi's Sauce*

PLUM TOMATO, HOT CHERRY PEPPERS,  
 RICOTTA SALATA, CAVATELLI / 30

#### *Gnocchi*

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 30

#### *Melanzane Parmigiano*

EGGPLANT PARM WITH TAGALIADELLE AND MARINARA / 33

### CONTORNI

#### *Broccoli Rabe* / 14

#### *Sauteed Greens* / 10

#### *Creamy Polenta* / 10

#### *Patate al Gorgonzola* / 12

#### *Funghi Trifolati* / 12

## Vegan

### ANTIPASTI

#### *Pane Cotte*

BEANS AND GREENS, CRUSTY BREAD / 16

#### *Insalata*

MIXED LETTUCES, TOMATO, RED ONION, LEMON, EVOO / 14

#### *Eggplant Chips*

CALABRIAN CHILI FLAKE, AGAVE NECTAR, BASIL / 15

#### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, BASIL / 16

### PASTA

#### *Tagliatelle Marinara*

GARLIC, PLUM TOMATO, FRESH BASIL / 28

#### *Rigatoni alla Vodka*

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, COCONUT CREAM, BASIL / 26

#### *Pappardelle*

WILD MUSHROOMS, MADEIRA, ROSEMARY, ARUGULA / 30

#### *Spaghetti Aglio e Olio*

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

### CONTORNI

#### *Broccoli Rabe* / 14

#### *Sauteed Greens* / 10

#### *Funghi Trifolati* / 12