

Gluten Free

ANTIPASTI

Beans and Greens

CANNELINI BEANS, ESCAROLE, SAVOY CABBAGE, GARLIC, CACIOCAVALLO (V) / 16

Wedding Soup

ITALIAN STYLE CHICKEN SOUP, ESCAROLE,
TINY MEATBALLS, PARMIGIANO / 14

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL (V) / 16

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES / 15

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH / 32

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD,
TONNATO AIOLI, SALMORIGLIO / 22

Vongole Bianco

LITTLENECK CLAMS STEAMED WITH GARLIC, WHITE WINE AND OLIVE OIL / 30

Insalata

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE (V) / 14

SECONDI

Bolognese

GROUND BEEF AND PORK RAGU, WHIPPED POLENTA / 30

Fra Diavolo

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, GREENS / 45

Il Giardino

ROASTED WILD MUSHROOMS, GARLICKY GREENS, MARSALA, WHIPPED POLENTA, PARMIGIANO REGGIANO (V) / 28

Salmone alla Gigi

WILD CAUGHT SALMON, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE, ARUGULA / 52

Seabass Picatta

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY, WHITE WINE, LEMON, BROWN BUTTER, WILTED GREENS / 42

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

Scarpantiello

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

Ossa Buca

BRAISED PORK SHANK, ROASTED HEIRLOOM CARROTS, BRUSSELS' SPROUTS WHIPPED POLENTA, APPLE MOSTARDA / 40

Bistecca Piemontese

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE, SOLEVO STEAK SAUCE / 62

CONTORNI

Brussels Sprouts / 11 *Greens del Giorno* / 10 *Creamy Polenta* / 10

Patate al Gorgonzola / 12 *Funghi Trifolati* / 12

Vegetarian

ANTIPASTI

Eggplant Chips

CALABRIAN CHILI FLAKE, WILDFLOWER HONEY, BASIL / 15

Mozz

CRISPY FRIED WHOLE MILK MOZZARELLA, SPICY VODKA SAUCE / 16

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 15

Melanzane alla Nonna

EGGPLANT LAYERED AND BAKED WITH MOZZARELLA AND MARINARA / 15

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 / 28

Cacio e Pepe Rosa

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
 BROWN BUTTER, PINK PEPPERCORN, BUCATINI / 28

Pop Gagliardi's Sauce

PLUM TOMATO, HOT CHERRY PEPPERS,
 RICOTTA SALATA, CAVATELLI / 35

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 30

Il Giardino

ROASTED WILD MUSHROOMS, GARLICKY GREENS, MARSALA,
 WHIPPED POLENTA, PARMIGIANO REGGIANO / 28

CONTORNI

Brussels Sprouts / 11 *Greens del Giorno* / 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 Cocco

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, COCONUT CREAM, BASIL / 28

Capellini

WILD MUSHROOMS, MADEIRA, ROSEMARY, ARUGULA / 30

Spaghetti Aglio e Olio

EXTRA VIRGIN OLIVE OIL, TOASTED GARLIC, BASIL, CHILI FLAKE / 28

CONTORNI

Brussels Sprouts / 11 *Greens del Giorno* / 10 *Funghi Trifolati* / 12