

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 SALMON, 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

Vallostantano

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

Fungghi 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, GARLIC BREADCRUMB, BUCATINI / 26

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