

Gluten Free

ANTIPASTI

Beans and Greens

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

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH / 32

Spuntini

DRIED ABRUZZESE SAUSAGE, TRUFFLE PECORINO, APPLE MOSTARDA / 16

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 / 30

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 / 45

Oreganato

U10 SHRIMP, WHITE WINE, LEMON, SHERRY, BUTTER, OREGANO, GARLICKY GREENS / 45

Salmonella Gigi

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

Seabass Picatta

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

Capesante

SEARED SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM, CRISPY POLENTA CAKE, RADICCHIO / 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, ROASTED HEIRLOOM CARROTS, SWEET PEAS, WHIPPED POLENTA, GREMOLATA / 40

Valdostano

VEAL SCALLOPINI, WILD MUSHROOMS, PORT WINE SAUCE, PROSCIUTTO, FRESH MOZZARELLA / 45

Bistecca Piemontese

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

CONTORNI

Arugula Salad / 11 *Sauteed Greens* / 9 *Creamy Polenta* / 10

Patate al Gorgonzola / 11 *Funghi Trifolati* / 12

Vegetarian

ANTIPASTI

Eggplant Chips

CALABRIAN CHILI FLAKE, WILDFLOWER HONEY, BASIL / 15

Mozzarella

CRISPY FRIED FIOR DI LATTE, SPICY VODKA SAUCE / 15

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 16

Melanzane al Forno

BAKED EGGPLANT LAYERED WITH RICOTTA, 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 al Limone

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
LEMON, BASIL, 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 / 35

CONTORNI

Arugula Salad / 11 *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 / 28

Bucatini

WILD MUSHROOMS, MADEIRA, ROSEMARY, ARUGULA / 30

Spaghetti Aglio e Olio

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

CONTORNI

Arugula Salad / 11 *Sauteed Greens* / 10 *Funghi Trifolati* / 12