

Gluten Free

ANTIPASTI

Beans and Greens

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

Panzanella

DELICATA SQUASH, BRUSSELS SPROUTS, SHAVED ONION,
CIDER VINAIGRETTE, ASIAGO / 16

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 15

Vongole Bianco

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

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH / 36

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD,
TONNATO AIOLI, SALSA VERDE / 25

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES / 15

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

Salmone alla Gigi

WILD CAUGHT, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE, ASPARAGUS / 50

Seabass Picatta

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY, WHITE WINE, LEMON. BROWN BUTTER, ARUGULA / 40

Capesante

SEARED SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM, CRISPY POLENTA CAKE, RADICCHIO / 62

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

Scarpariello

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

Osso Buco

BRAISED PORK SHANK, ROASTED HEIRLOOM CARROTS, SWEET PEAS, WHIPPED POLENTA, GREMOLATA / 40

Saltimboca

VEAL SCALLOPINI, PROSCIUTTO, SAGE, WHITE WINE, SWEET PEAS, SAUTEED GREENS / 45

Bistecca Piemontese

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE, SOLEVO STEAK SAUCE / 65

CONTORNI

Arugula Salad / 11

Sauteed Greens / 10

Creamy Polenta / 10

Patate al Gorgonzola / 12

Funghi Trifolati / 12

Brussels / 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

BAKED EGGPLANT LAYERED WITH RICOTTA, MOZZARELLA AND MARINARA / 15

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 15

Insalata

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

Panzanella

DELICATA SQUASH, BRUSSELS SPROUTS, SHAVED ONION,
GRILLED PAISANO CROUTONS, CIDER VINAIGRETTE, ASIAGO / 16

PASTA

Tagliatelle Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE / 30

Rigatoni alla Vodka

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, CREAM / 30

Cacio e Pepe Rosa

24MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
BROWN BUTTER, PINK PEPPERCORN, MAFALDINE / 30

Pop Gagliardi's Sauce

PLUM TOMATO, HOT CHERRY PEPPERS,
RICOTTA SALATA, CAVATELLI / 32

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 32

Melanzane Parmigiano

EGGPLANT PARM WITH TAGALIATELLE AND MARINARA / 35

CONTORNI

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

Patate al Gorgonzola / 12 Funghi Trifolati / 12 Brussels / 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 / 15

PASTA

Tagliatelle Marinara

GARLIC, PLUM TOMATO, FRESH BASIL / 30

Rigatoni alla Vodka

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, COCONUT CREAM, BASIL / 30

Mafaldine

WILD MUSHROOMS, MADEIRA, ROSEMARY, ARUGULA / 32

Spaghetti Aglio e Olio

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

CONTORNI

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