

## Gluten Free

### ANTIPASTI

#### *Beans and Greens*

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

#### *Beets da Campania*

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

#### *Clams Bianco*

LITTLENECK CLAMS STEAMED WITH GARLIC, WHITE WINE AND OLIVE OIL / 10

#### *Clams Casino*

GARLIC, BUTTER, ROASTED PEPPER, NUESKE BACON / 24

#### *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

#### *Salmonella 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

#### *Tonna Portofino*

MARINATED AND SEARED YELLOWFIN TUNA, SALMORIGLIO, LIGURIAN STYLE POTATOES AND OLIVES, FRESH TOMATO SAUCE / 40

#### *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

#### *Ossobuco*

BRAISED PORK SHANK, ROASTED HEIRLOOM CARROTS, BRUSSELS, 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

### 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 TAGALIELLE 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