

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 / 30

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

Mezze Plate

HOUSEMADE FALAFEL, ROASTED BETTER AND WHITE BEAN HUMMUS, ARUGULA, GARDINIERA, SALSA VERDE / 18

SECONDI

Bolognese

GROUND BEEF AND PORK RAGU, WHIPPED POLENTA / 30

Gnocchi

POTATO AND RICOTTA GNOCCHI, WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 32

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

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, FRESH FISH, 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

Mezze Plate

HOUSEMADE FALAFEL, ROASTED BETTER AND WHITE BEAN HUMMUS, ARUGULA, GARDINIERA, SALSA VERDE / 18

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 TAGALIAELLE 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

Mezze Plate

HOUSEMADE FALAFEL, ROASTED BETTER AND WHITE BEAN HUMMUS, ARUGULA, GARDINIERA, SALSA VERDE / 18

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