

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

Antipasto Salad

ROMAINE, ARUGULA, RADICCHIO, TOMATO, RED ONION, GAETA OLIVES, GARDINIERA
GORGONZOLA, ASIAGO, PECORINO ROMANO, IMPORTED SALUMI, RED WINE VINAIGRETTE / 25

SECONDI

Bolognese

GROUND BEEF AND PORK RAGU, WHIPPED POLENTA / 30

Gnocchi

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

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

Scarpariello

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

Zuppa de Pesce

6OZ MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS,
CALAMARI, FRESH FISH, GARLIC, WHITE WINE, PLUM TOMATO, NATURAL BROTH / 72

Fra Diavolo

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, SPINACH / 45

Gamberi and Grits

PANCETTA WRAPPED U10 SHRIMP, CRISPY POLENTA,
SHALLOT AND PROSECCO CREAM, LEMON, ARUGULA / 45

La Spada Portofino

MARINATED AND GRILLED SWORDFISH, SALMORIGLIO,
LIGURIAN STYLE POTATOES AND OLIVES, FRESH TOMATO SAUCE / 40

Osso Buco

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

Marsala

GRILLED 16OZ MILK FED VEAL PORTERHOUSE CHOP,
MARSALA, WILD MUSHROOMS / 65

Bistecca alla Pizzgiola

16OZ PRIME STRIP STEAK, SAN MARZANO TOMATO PAN SAUCE,
GARLIC, OREGANO, BASIL, FRESH MOZZARELLA / 65

CONTORNI

Dressed Arugula / 11 *Garlic Greens* / 10 *Whipped Polenta* / 10
Gorgonzola Potatoes / 12 *Marsala Mushrooms* / 12 *Fleirloom Carrots* / 14

Vegetarian

ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 16

Mozzarella

CRISPY FRIED FIOR DI LATTE, SPICY VODKA SAUCE / 16

Beets da Campania

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

Insalata

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

Eggplant Chips

CALABRIAN CHILI FLAKE, WILDFLOWER HONEY, BASIL / 15

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 al Limone

24MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER, LEMON, BREADCRUMB, 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 TAGALIELETTE AND MARINARA / 35

CONTORNI

Dressed Arugula / 11 *Garlic Greens* / 10 *Whipped Polenta* / 10
Gorgonzola Potatoes / 12 *Marsala Mushrooms* / 12 *Heirloom Carrots* / 14

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 *Heirloom Carrots* / 14