

Gluten Free

ANTIPASTI

Beans and Greens

CANNELINI BEANS, ESCAROLE, SAVOY CABBAGE, GARLIC, CACIOCAVALLO

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO,
STRACCIATELLA CHEESE, BASIL

Clams Bianco

LITTLENECK CLAMS STEAMED WITH GARLIC, WHITE WINE AND OLIVE OIL

Clams Casino

GARLIC, BUTTER, ROASTED PEPPER, NUESKE BACON

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH

Polpo alla Griglia

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

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES

Insalata

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE

SECONDI

Bolognese

WAGYU BEEF AND DUROC PORK RAGU,
WHIPPED POLENTA

Gnocchi

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

Salmonella Gigi

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

Seabass Picatta

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

Scarpariello

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

Zuppa de Pesce

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

Fra Diavolo

ATLANTIC COD, LITTLENECK CLAMS, U10 SHRIMP,
SPICY PLUM TOMATO SAUCE, WHITE WINE, GARLIC, BASIL, SPINACH

Gamberi and Grits

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

La Spada Portofino

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

Osso Buca

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

Marsala

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

Bistecca alla Pizzaiola

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

CONTORNI

Dressed Arugula Garlic Greens Whipped Polenta
Gorgonzola Potatoes Marsala Mushrooms Heirloom Carrots

Vegetarian

ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO

Mozzarella

CRISPY FRIED FIOR DI LATTE, SPICY VODKA SAUCE

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

Insalata

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

Eggplant Chips

CALABRIAN CHILI FLAKE, WILDFLOWER HONEY, BASIL

PASTA

Tagliatelle Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE

Rigatoni alla Vodka

CRUSHED PLUM TOMATO, GARLIC, SHALLOT, VODKA, CREAM

Cacio e Pepe al Limone

24MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER, LEMON, BREADCRUMB, MAFALDINE

Pop Gagliardi's Sauce

PLUM TOMATO, HOT CHERRY PEPPERS, RICOTTA SALATA, CAVATELLI

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA

Melanzane Parmigiano

EGGPLANT PARM WITH TAGALIAELLE AND MARINARA

CONTORNI

Dressed Arugula *Garlic Greens* *Whipped Polenta*
Gorgonzola Potatoes *Marsala Mushrooms* *Fleirloom Carrots*

Vegan

ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD

Insalata

MIXED LETTUCES, TOMATO, RED ONION, LEMON, EVOO

Eggplant Chips

CALABRIAN CHILI FLAKE, AGAVE NECTAR, BASIL

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, BASIL

PASTA

Tagliatelle Marinara

GARLIC, PLUM TOMATO, FRESH BASIL

Rigatoni alla Vodka

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

Mafaldine

WILD MUSHROOMS, MADEIRA, ROSEMARY, ARUGULA

Spaghetti Aglio e Olio

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

CONTORNI

Arugula Salad

Sauteed Greens

Funghi Trifolati

Fleirloom Carrots