



ANTIPASTI

Sfizi

a selection of antipasti
representing the diverse regions of Italy
accompanied with breadsticks 21

Frank's Clams Posilipo

steamed clams, tomato, garlic, oregano 19

Carpaccio di Bue*

beef carpaccio, petite turnips, sunchokes,
fermented leeks, truffle butter vinaigrette,
smoked ricotta salata 24

Gnudi

ricotta dumplings, crisp chicken oyster, olive conserva,
chive butter sauce, red pepper jam 22

Fegato Grasso

pistachio cannoli, foie gras mousse, pear mostarda,
roasted fig, port wine glaze 23

Fiore di Zucca

squash blossoms, summer corn, almond ricotta, vegan
parmesan, lemon tempura battered 16

Insalata della Fattoria

salad of local greens, shaved vegetables,
Westfield Farms Capri blue cheese, candied pine nuts,
summer peach vinaigrette 19

Caprese

mozzarella di bufala, heirloom tomatoes,
12-year Giusta balsamic, basil pesto 22

Capon Magro

jumbo shrimp, ½ Maine lobster, crab insalata, olives,
salsa verde, pine nuts, tigelle 48

Polpettine*

housemade meatballs, panisse fries 19



PRIMI

Frank's Spaghetti

housemade spaghetti, Manila clams,
tomato garlic broth 34

Agnolotti

small pillows filled with ricotta, aged Comté cheese,
black truffle, squash blossoms, summer squash,
Château Chalon sauce 33

Calamarata con Gamberoni

thick pasta rings, jumbo prawns, roasted peppers,
basil pesto, Sardinian bottarga, pine nuts 37

Pappardelle al Cinghiale

freshly cut wide noodles, Barolo-braised wild boar ragu,
sheep's ricotta 35

Lasagna Bolognese

veal, pork and beef ragu,
layered with whipped ricotta 33

Lumache

little shell pasta, Maine lobster, garlic pistou,
tomato confit, lobster bisque 39
add shaved black truffle 30

Tortelli

smashed pea and almond ricotta filling,
garlic aglio e olio, snap peas,
meyer lemon, pea tendrils 32
add shaved black truffle 30

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

MARE

Capesante*

pan seared Georges Bank scallops, sweet pea risotto, crispy leeks, pea tendrils, lemon conserva 42

Salmone*

wood grilled Bay of Fundy salmon, fregola sarda, dried fruits, lobster butter, watermelon radish 44

Cioppino

½ Maine lobster, shrimp, clams, scallops, tomato lobster saffron broth, grilled Tuscan bread 66

Pesce alla Griglia

wood grilled whole fish, roasted fennel, olivada, fingerling potatoes 49

Aragosta

2 lb. Maine lobster, charred lemon powder stuffed with wild mushrooms, roasted tomatoes, jumbo lump crab, topped with breadcrumbs 72



TERRA

Ossobuco "My Way"

braised veal shank, summer corn cake and wild mushroom sugo, citrus gremolata 53
add shaved black truffle 30

Veal Parmigiana

thinly pounded milk-fed veal chop, stracciatella di mozzarella, pomodoro sauce 59

Pollo

Commonwealth Farms chicken, chicken liver ravioli, grilled radicchio, Marsala chicken jus 38

Agnello*

Elysian Fields lamb chops, warm eggplant caponata, chermoula, pistachio salt 58

Filetto*

10oz. black angus filet mignon, potato cacciadore, classic tomato and pepper ragu 56



CONTORNI

Panisse – crispy chickpea fries, romesco sauce 12

Patate – crème fraiche whipped potatoes 12

Fagioli – borlotti beans, guanciale, herbs 12

Escarole – golden raisins, croutons, Calabrian chili 13

Melanzana

eggplant parmigiana 14

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DOLCI

The Greatest Hits on Vinyl

Tiramisu
Marsala gelato cup
Panna cotta, mandarin orange
Olive oil cupcake, chocolate crema
Piastrella bon bon, chocolate, orange
24

Strawberry Pasticceria

light Sicilian pistachio sponge, Taylor Farms strawberries 16

Ricotta Sformato

vanilla sable,
blueberry compote 19

Zuppa Inglese

Genoese-style, toasted meringue,
light crema, tropical fruits 14

Capello

chocolate mousse, pecan praline, Jack Daniel's gelato, apricot sauce 16

Selection of Gelato & Sorbeti

Gianduja, caramelized rice krispies Sicilian lemon tart Mascarpone strawberry Blood orange
choice of any three 16



DOLCI LIQUIDI

Granita al Limone

Sogno di Sorrento blood orange limoncello, lemon
puree, raspberry puree, mint 16

Zabaglione

Remy VSOP Cognac, Warnincks Advocaat Liqueur,
marsala, lemon, whipped egg 16

SPIRITI

DESSERT & FORTIFIED WINES

La Spinetta Moscato d'Asti	14
Donnafugata Ben Rye	28
De Bartoli Vigna Micci Marsala	21

AMARO

Amaro dell'Etna	11
Averna	12
Braulio	13
Contratto Fernet	12
Nonino	15
Ramazotti	10
Sibilla	15
Zucca	12
Zwack 'Unicum'	12

GRAPPA

Berta Tre Soli Tre Nebbiolo 2005	40
Nonino Antica Cuvee	19
Sassicaia	18
Jacopo Poli Secca	17
Jacopo Poli Aromatica	17
Sibona Camomille	12
Gaja Darmagi	17

AMERICAN WHISKEY, BOURBON & RYE

Jack Daniel's 'Sinatra Select'	40
Michter's 10yr	32
WhistlePig 'Boss Hog' Rye	85

SCOTCH WHISKEY

Balvenie 'Doublewood' 12yr	35
Balvenie 'Caribbean Cask' 14yr	35
Balvenie 'Portwood' 21yr	35
Highland Park 18yr	38
Johnnie Walker 'Blue Label'	65
Johnnie Walker 'King George'	145
Macallan 18yr Sherry Cask	78
Macallan 25yr Sherry Cask	225
Macallan 30yr Sherry Cask	450
Macallan 30yr Fine Oak	450
Macallan 'No. 6'	660
Macallan 'M'	775
Macallan Reflexion	299

COGNAC

Hennessy 'Paradis'	150
Hennessy 'Richard'	525
Remy Martin Louis XIII	
½ Ounce Pour	125
1 Ounce Pour	225
2 Ounce Pour	400