

ANTIPASTI

SALUMI THREE 14 FIVE 21

FORMAGGI - Chef's artisan cheese selection. THREE 14 FIVE 21

TRUFFLED GRISSINI - House made bread sticks brushed with white truffle butter, grated parmigiano & wrapped in prosciutto. FOUR PIECE 13 SIX PIECE 19

COLD

ASSORTED OLIVES - Marinated with citrus & fennel. **7**

PEPPERS ALLA NONNA - Garlic, capers & Tuscan olive oil. **8**

VIGNAROLA - Baby artichokes, fava beans, peas, spring onions, mint, olive oil. **10**

HOT

CACIOCAVALLO SCALOPPINE - Sicilian cow's milk cheese sautéed with toasted garlic, mint & Sambuca. **11**

MUSHROOM CRESPELLE - Baked Taleggio cheese & wild mushroom crepe, local arugula, 15 year aged balsamico. **13**

NJ ASPARAGUS TWO WAYS - Savory asparagus flan, truffled egg salad, shaved asparagus, lemon, Ligurian oil, shaved parmigiano. **11**

OYSTERS CASINO - Smoked pancetta, espelette pepper, panko crumbs. **11**

WOOD GRILLED OCTOPUS - Ramp salsa verde, potatoes, olivada. **13**

FRITTI

CALAMARI - Cherry pepper aioli. **12**

SPRING VEGETABLE FRITTO MISTO - Swiss chard ribs, artichokes, asparagus, spring onions. **11**

TRUFFLE ARANCINI - Crisp risotto fritters filled with truffled sottocenere cheese, scallions. **9**

ZUPPA & INSALATA

ZUPPA DI CARCIOFI - Purée of artichoke soup, fava bean pesto, Tuscan oil. **9**

SPRING GREENS - Assorted greens, shaved Ubriaco cheese, spring vegetables, rhubarb vinaigrette. **10**

THE ANTI-WEDGE - Bibb lettuce, gorgonzola cheese, shaved bermuda onion, candied pecans, smoked chili ranch dressing, crisp pancetta. **11**

FOCACCIA / FLATBREADS

FOCACCIA DI RECCO - Thin crust brick oven baked flat bread stuffed with stracchino cheese. **14**

PIZZATA - Stuffed with stracchino cheese, topped with pomodoro sauce, parmesan cheese, basil. **16**

CARCIOFI - Stuffed with stracchino cheese, topped with baby artichokes, shaved bottarga, parsley. **17**

MORTADELLA - Stuffed with stracchino cheese, topped with sliced mortadella, pistachio pesto. **18**

HAND-CRAFTED PASTAS

SWEET PEA TORTELLI - Filled with ricotta, peas and mint, brown butter, shaved parmigiano. **21**

CASONSEI - Candy wrapper pasta filled with roasted beets, smoked ricotta, crushed poppy seed burro fuso. **20**

BLACK SPAGHETTI - Sautéed ramps, shrimp, bottarga, toasted bread crumbs. **26**

GNOCCHI - Chef's Daily Preparation. **20**

MACCHERONI - Beef ragu, pea tendril pesto. **24**

SPAGHETTI ALLE VONGOLE - Sautéed clams with garlic, parsley, basil & tomatoes. **20**

FROM THE WOOD GRILL

BISTECA ALLA FIORENTINA 75
32 oz. Tuscan Porterhouse for 2

8oz. KOBE STRIP STEAK 48

DAILY BUTCHER'S CUT MP

CHOOSE 1 SIGNATURE SAUCE

LP steak sauce
Cabernet mustard
Gorgonzola soubise
Black garlic-porcini butter

POLLO IN PORCHETTA - Poussin chicken stuffed with pancetta, garlic, sage, rosemary, fennel pollen, served over cannellini bean puree, broccoli rabe pesto, slow roasted tomatoes. **24**

16oz. VEAL CHOP - All natural Dunedin veal, wild mushroom, prosciutto & sage crema. **38**

DAILY FISH - Chef's daily preparation. **MP**

MIXED GRILL SPIEDINO - Skewered shrimp, fish, Barnegat scallops, oregano-scented breadcrumbs, salmoriglio sauce. **30**

WHOLE ROASTED FISH - In "crazy water" with Ligurian olives, grape tomatoes, fingerling potatoes, Calabrese chilies, garlic, parsley, marjoram. **MP**

SIDES 7

CRISP CRUSHED FINGERLING POTATOES WITH ROSEMARY

POTATO GATEAU - Prosciutto, mortadella & cheese gratin

SWISS CHARD GRATIN

GRILLED ASPARAGUS

PARMESAN-CRUSTED ONION RINGS

BROCCOLI RABE - Garlic, extra virgin olive oil