

## STARTERS

- PAPPA AL POMODORO tomato-bread soup, basil, parmigiano 9  
CALAMARI FRITTI hot cherry pepper aioli, watercress, red onion 13  
MEATBALLS pine nuts, raisins, fontina fonduta, celery leaf, parsley salad 11  
FLUKE CRUDO pickled ramps, chilies, cilantro, sunchoke chips 13  
BEEF CARPACCIO escarole, pimenton, parmigiano, pine nuts 15  
TUNA TARTARE avocado, tomatoes, smoked marcona almonds, jalapeno, shallots 14  
RISOTTO BALLS sweet pea risotto, fontina, marinara 10

## SALADS

- CAESAR garlic croutons, shaved parmesan cheese 9  
ZYLO SALAD assorted baby greens, pickled vegetables, red wine vinaigrette 8  
ROASTED OCTOPUS yukon gold potato, olives, oregano batudo 13  
WATERMELON smoked pancetta, ricotta salata, arugula, balsamic 14

## PIZZAS

- MOZZARELLA PIZZA mozzarella, vine-ripened plum tomatoes, fresh-picked basil leaves 11  
PIZZA BIANCO garlic, potatoes, chilies, pancetta, mozzarella, herbs 13  
MUSHROOM PIZZA mixed wild mushrooms, robiola fonduta, truffle oil, chives 14

## PASTAS

- RISOTTO MILANESE asparagus, saffron, spinach 13/19  
RICOTTA GNOCCHI pomodoro, parmigiano reggiano, basil 12/18  
WILD GREEN TORTELLINI swiss chard, kale, tomato marmellata 13/19  
RIGATONI lobster, corn, parsley, lobster coral butter 15/21  
LINGUINE CLAMS little neck clams, cockles, garlic, white wine 13/19  
SPAGHETTI CARBONARA pancetta, egg, black pepper, peas, pecorino romano 12/18  
VEAL AGNOLOTTI sage butter, veal jus, parmigiano 15/21  
CAVATELLI fennel-pork sausage, escarole, chilies 12/18  
TAGLIATELLE BOLOGNESE ragu of veal, beef, pork, parmigiano, tomatoes 12/18

## STEAKS

prime, dry-aged, 100% black angus beef from creekstone farms grilled, finished with tuscan olive oil & sea salt

8 OZ. SKIRT STEAK 24	20 OZ. BONE-IN RIBEYE 38
10 OZ. FILET MIGNON 36	12 OZ. BONE-IN FILET MIGNON 42
20 OZ. BONE-IN NY STRIP 37	24 OZ. PORTERHOUSE 48
48 OZ. PORTERHOUSE 89	*ZYLO PORCINI RUB \$6

## ENTREES

- WHOLE ROASTED DORADE roasted garlic, parsley, oregano, lemon, watercress 42  
BRANZINO wilted arugula salad, confit cherry tomatoes, tapenade 27  
HALIBUT smoked tomato citronette, summer panzanella salad 29  
AHI TUNA cucumber, cashews, sugar snap pea salad 39  
SEA SCALLOPS lobster corn fregola, citrus gremolata 32  
AMISH CHICKEN grilled with lemon, rosemary, baby fennel, lemon brodo, liver spiedini 23  
CHICKEN FRA DIAVOLO spicy italian sausage & fennel ragu, roasted baby vegetables 24  
LAMB CHOPS SCOTTADITA lemon mint glazed, roasted spring vegetables 39  
SHORT RIBS espresso rubbed, broccoli rabe, creamy polenta 29  
DOUBLE CUT PORK CHOP pine nut peperonata, sweet & sour cippolini, 25 year aged balsamic 26

## SIDES 8

GRILLED ASPARAGUS	FRENCH FRIES
CREAMED SPINACH	CREAMY POLENTA
SPICY MIXED MUSHROOMS	TUSCAN POTATOES
SAUTEED BROCCOLI RABE	CHILI GARLIC SNAP PEAS