

ACQUA BISTECCA

FOR THE TABLE

Formaggi e Salumi

Robiola 12

Burrata di Buffalo 12

Fontina d’Aosta 12

Assaggi Platter 37

served with giardiniera pickles
and warm gnocco fritto

Pistachio Mortadella 14

Prosciutto San Danielle 14

Terra di Siena Finocchiona 14

Antipasti

Squash Parmesan 17

pistachio pesto, pomodoro, parmesan

Arancini 14

saffron risotto, mozzarella
sicilian agrodolce

Filet Carpaccio 29

truffle dressing, peppery greens, hazelnuts

Tuna Tartare 28

calabrian tomato conserva
basil, pinenuts

‘The Only’ Caviar & Gigante Mozzarella Stick 42

sourdough breadcrumbs
basil ricotta

Rhode Island Calamari 21

tempura battered, hot cherry
pepper aioli

Soup & Salad

Our Chop Chop 21

salumi, roasted peppers
bocconcini, oregano vinaigrette

Little Gem Caesar 18

classically prepared tableside
tangy dressing, crunchy tomato streusel

Marinated Baby Beets 17

gorgonzola dolce budino
green apple, black pepper walnuts

‘Earth n Eats’ Arugula & Shaved Fennel 18

parmesan, asian pears
white balsamic

Pasta e Fagiole 16

lobster gnocchi, fresh shelling beans
calabrian chili jam

Pasta

Spaghetti ‘all’ AB’ 19

pomodoro, basil purée
burrata espuma

Due Bucatini 25

clams, nduja butter
sour orange gremolata crumb

Pappardelle al Uovo 27

vermentino braised lamb
rosemary, chilies

Lasagna alla Piastra 28

spicy sausage ragu, swiss chard
roasted pepper marinara

Campanelle Verde 21

arugula-pistachio pesto
crispy garlic, pecorino di fossa

Lumache ai Funghi 29

porcini ragu, truffle butter
aged balsamic

CENTRO DEL TAVOLO

Classics

Risotto ‘alla Marchesi’ 63

barolo braised osso buco, saffron
24k olive oil

Porcini Butter Roasted Chicken 45

mushroom-almond crema
brussels sprouts

Black Berkshire Pork Chop 49

apple agrodolce
blackberry mostarda

Line Caught Swordfish Piccata 53

pan seared, brown butter capers
sea beans

ACQUA

all fish served simply grilled or roasted
on a bed of saffron-orange braised fregola

BISTECCA

chargrilled, brushed with red lambrusco butter
& served with caponata stuffed cippolini onion

Day Boat Monk Fish 45

Arctic Char 39

Chesapeake Golden Tilefish 41

2lb. Maine Lobster MRKT

12oz Flat Iron 58

8oz Filet 78

16oz Delmonico 72

40oz Florentina MRKT

SIDES

Olive Oil Fried Potatoes 12

Grilled Broccolini with Preserved Lemon 14

Calabrian Chili Wilted Spinach 13

Maitake Mushrooms ‘Carbonara’ 16

Polenta & Meatballs 18

Crispy Brussels Sprouts Agrodolce 15