

Ale e Pepe

FINE ITALIAN CUISINE

Osetra Caviar \$160

Alaskan King Crab Leg \$120

Raw Oysters \$24 / \$40

ANTIPASTI

COLD

Romana \$16

Grilled Baby Romaine, Parmigiano, Ciabatta Croutons, White Anchovy Dressing

Autunnale \$15

Mesclun Greens, Seasonal Vegetables, Legumes, Local Honey Dressing

Caprese \$18 » NAPOLI

Arugula, Heirloom Tomatoes, DOP Buffalo Mozzarella, Pesto

Prosciutto \$18 » PARMA

24-Month Dry Aged Prosciutto di Parma, Cantaloupe, Honey Marsala Glaze

Burrata \$18

Fresella Bread, Vegetable Caponata, Balsamic Glaze

Carpaccio di Manzo \$18

Seared Pepper Beef Filet, Umbrian 'San Pietro a Pettine' Truffle, Parmigiano Dressing

Crudi \$21

Raw Local Seafood, Preserved Florida Lemon, Sicilian Extra Virgin Olive Oil

HOT

Crema di Zucca \$14

Roasted Butternut Squash Soup

Minestra di Aragosta \$18

Seared Scallop, Maine Lobster Chowder, Sea Salt Crackers

Parmigiana \$16

Baked Eggplant, Parmigiano, DOP San Marzano Tomato Sauce, DOP Buffalo Mozzarella

Polpo \$18 » CALABRIA

Grilled Octopus, Whipped Potatoes, Nduja, Salsa Verde

Fritto Misto \$21

Light and Crispy Calamari, Shrimp, Vegetables, Calabrian Chili Aioli

PASTA

Bolognese \$32 » BOLOGNA

Fresh Pappardelle, DOP San Marzano Beef Ragù, Parmigiano

Ragù \$29

Fresh Tagliatelle, Braised Short Rib Ragù, Porcini Mushrooms

Arrabbiata \$28

Fresh Rigatoni, Arrabbiata Sauce, Salted Ricotta

Pomodorini \$28 » NAPOLI

Fresh Spaghetti, Piennolo del Vesuvio DOP Tomatoes, Basil

Frutti di Mare \$30

Gragano Linguine, Mixed Seafood, Aglio & Olio, Peperoncino, Italian Parsley

Zucca e Noci \$28 » LOMBARDIA

Fresh Ravioli filled with Butternut Squash, Sage, Amaretto Crumble

Caprese \$28

Fresh Agnolotti Filled with Buffalo Ricotta, Amalfi Lemon, DOP San Marzano Tomato Sauce, Basil

Amatriciana \$28

Gragano Bucatini, Amatriciana Sauce, Pecorino Romano, Black Pepper

Gamberi \$29

Fresh Cavatelli, Key West Pink Shrimp, Artichoke, Garden Peas, Mascarpone

Risotto Tartufo \$48

Umbrian 'San Pietro a Pettine' Truffle, 24-Month Aged Parmigiano

— BASED UPON AVAILABILITY —

SECONDI

FISH

Passera \$48

Flounder "Meunière," Olives, Capers, Amalfi Lemon, Asparagus

Branzino \$40

Grilled Mediterranean Bass, Roasted Artichoke, Fennel Salad

Ippoglosso \$52

Parmigiano and Lemon Crusted Georges Bank Halibut, Roasted Leeks

Zuppa di Pesce \$48

Cioppino Style Local Fish and Seafood Stew, Roasted Garlic Ciabatta

MEAT

Pollo \$38

Roasted Organic Chicken Breast, Roasted Cauliflower, Caramelized Red Onion

Vitello \$52

Veal Escalope, 24-Month Dry Aged Prosciutto di Parma, Butter, Sage, Whipped Parmigiano Potatoes

Maiale e Capesanta \$48

Seared Maine Scallop, Duo of Pork, Chestnuts, Apples

FROM THE GRILL

Filetto \$68

10-Ounce Prime Filet

Bistecca \$75

14-Ounce Prime Porterhouse

da Dividere / to Share

BASED UPON AVAILABILITY
PLEASE ALLOW 30 MINUTES FOR PREPARATION
INCLUDES ONE SIDE

Delmonico M/P

24-Ounce Prime Delmonico Steak

Catch of the Day M/P

Sicilian Salt & Florida Lemon Crusted

Aragosta M/P

Two-Pound Maine Lobster

CONTORNI

Broccolini \$10

Calabrian Chili, Garlic

Patate Novelle \$10

Roasted Garlic Potatoes, Fennel Seeds

Funghi \$10

Sautéed Wild Mushrooms, Garlic, Parsley

Fagiolini \$10

Cherry Tomato Confit

» TRADITIONAL REGIONAL ITALIAN FEATURE

WE EXCLUSIVELY USE FEUDO DISISA EXTRA VIRGIN OLIVE OIL
IMPORTED FROM GRISÌ, SICILY