

Raw Bar

east coast oysters 2
west coast oyster 2.5
clams on the half shell 1.5
colossal shrimp (1)4
king crab legs, ginger mustard
aioli 18
grand platter: 6 oysters, 6 clams, 6
shrimp, king crab legs 52

Steaks

8 oz filet mignon 30
12 oz filet mignon 44
14 oz prime new york strip 38
18 oz prime cowboy ribeye 42
22 oz dry aged porterhouse 55
surf & turf 41
served with broccoli rabe and
smoked potato puree

Sides

smoked potato puree 6
french fries 6
sautéed vegetables 6
side salad 5

EVERYDAY AQUA

Starters

broccoli soup, lemon, crème fraiche 8
crispy calamari, lemon aioli 13
colossal shrimp tempura (3), togarashi aioli 16
butcher board, cured meats, cheeses, marinated vegetables 11/20
charred octopus, beans, celery, taggiasca olives 15
smoked ricotta, lemon, pistachio, toast 9
glazed slab bacon, blackberry "BBQ" 14
bruschetta, tomato, basil 8
roasted oysters (6), kale, parsnip béchamel, golden shallots 15
eggplant parmigiana 10

Salad

grilled romaine salad, shaved parmesan, rustic breadcrumbs 9
wedge salad, cherry tomato, bacon lardons, blue cheese dressing 10
market greens, radish, pickled red onions, avocado, champagne dill vinaigrette 12

Pasta

orecchiette, bolognese, pecorino romano 19
paccheri, pomodoro, ricotta, basil 15
linguine, cockles, basil butter, white wine 19
ziti, smashed meatball, ricotta salata 18
tagliatelle, pancetta, watercress, crab meat, carbonara 19
fidanzati capresi, peas, vodka sauce, crispy prosciutto 16

Meat

veal chop milanese, arugula, cherry tomato, lemon, olive oil 26 or parmigiana 29
marinated hanger steak, chimichurri, french fries 24
signature short ribs, smoked potato puree 25
roasted chicken breast, spinach, smoked potato puree, mushroom, marsala 23
20 oz double cut pork chop, tomato, peppers, olives, potatoes, habañero 33

Fish

grilled branzino, market greens, beans, lemon, herb oil 26
faroe island salmon, roasted mushroom fregola "risotto", herbs 25
crab cake, sweet potato, ginger aioli 28
brodetto di pesce, calamari, mussels, cod, lobster broth 27
grilled swordfish, turnips, carrots, polenta, guajillo chili 32

Our food is made from scratch and cooked to order. Your patience is appreciated. Please let your server know if you have prior engagements, food allergies, or dietary restrictions.
20% service charge will be added to parties of eight or more

Executive Chef: Matteo DeMarco
Chef de Cuisine: Adam S. Bergman