

## PRIMI

POTATO & LEEK ZUPPA	CRISPY PORK BELLY, FRIED BREAD, CELERY LEAF, SRIRACHA	11
BOSTON BIBB♦	SHAVED RED ONION, "SHOWER" OF MAYTAG BLUE CHEESE, WALNUT VINAIGRETTE	11
GRILLED CAESAR INSALATA	GRILLED ROMAINE, CHERRY TOMATOES, PARMESAN CROUTON, EGGLESS CAESAR DRESSING, BASIL OIL	11
BEET CARPACCIO♦	ARUGULA, ASH BRUSHED GOAT CHEESE, TOASTED PISTACHIOS, SHALLOT VINAIGRETTE, TRUFFLE HONEY DRIZZLE	12
JUMBO SHRIMP COCKTAIL	COURT-BOUILLON POACHED, HOUSEMADE COCKTAIL SAUCE, LEMON WEDGE	18
T.E.'s RAVIOLI O's	MASCARPONE AND PEA PURÉE, KING CRAB, RICOTTA TRUFFLE PILLOWS, PORCINI BOLOGNESE, PECORINO ROMANO	12
TUSCAN SHRIMP & GRITS	"ACG BUTTER" MARINATED, WOOD-GRILLED SHRIMP, STONE GROUND GRITS, ROASTED TOMATOES, ESCAROLE, SMOKED MOZZARELLA	18
MASON JAR MEATBALL	SPICY VEAL MEATBALL, PORCINI MUSHROOMS, ROASTED PEPPERS, PARMESAN CREAM	11
CALAMARI	CRISPY FRIED, RED ONIONS, CHERRY PEPPERS, OLIVES, ROCKET, SERVED WITH MARINARA & CHIPOTLE AIOLI	16
BAKED BURRATA	COUNTRY BREAD STUFFED WITH MOZZARELLA, BUTTER, AND GARLIC	12

## ANTIPASTO

\$6 EACH

### ~ FORMAGGIO ~

SHARP PROVOLONE  
FRESH MOZZARELLA  
PECORINO ROMANO  
ASH-BRUSHED GOAT  
GORGONZOLA  
BURRATA

### ~ VEGETALE ~

ROASTED PEPPERS  
GRILLED ARTICHOKE  
MARINATED OLIVES  
ROASTED BEETS  
ROASTED CIPOLINI ONIONS  
WITH BALSAMIC

### ~ SALUMI ~

PROSCIUTTO  
SALAMI  
SOPPRESSATA  
CAPICOLA  
MORTADELLA♦

#### CHEF'S ANTIPASTO♦

SERVES 2-4

\$25

#### FAMILY-STYLE ANTIPASTO♦

SERVES 6-8

\$45

*Each antipasto selection is served with fig jam, marinated seasonal vegetables & mustard*

## CHEF'S TASTING♦

OUR DAILY CHEF'S SELECT CREATIONS

4-COURSE \$60

WITH WINE PAIRINGS \$90

## CONTORNI

\$9 EACH

### T.E. TRUFFLE MACARONI & CHEESE

SILK POTATOES  
WITH GORGONZOLA  
GARLICKY SPINACH  
FOREST MUSHROOM RISOTTO

BROCCOLI RABE WITH  
GARLIC & MOZZARELLA CRÈMA

DUCK FAT-FRIED POTATOES  
WITH ROSEMARY

### SAUTÉED MUSHROOMS & ONIONS

GRILLED ASPARAGUS  
WITH LEMON & PARMESAN

PARMESAN POLENTA  
BROCCOLINI WITH PANCETTA

*\* These items can be cooked to order or may contain raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.*

*♦ These items may contain nut or peanut products.*



## SIGNATURE FLATBREADS

### ARTHUR AVENUE

ROASTED TOMATOES, GARLIC, OLIVE OIL,  
MOZZARELLA, PARMESAN  
| 2

### BRONX BOMBER

ROASTED TOMATOES, MOZZARELLA,  
THINLY SLICED PEPPERONI  
| 3

### MEATBALL

SHAVED MEATBALLS, CARAMELIZED ONIONS,  
FRESH OREGANO, MOZZARELLA, PARMESAN  
| 3

### TUSCAN

PROSCIUTTO, ROSEMARY-FIG JAM,  
GORGONZOLA, FONTINA  
| 5

### PORTABELLA MUSHROOM

MUSHROOM PURÉE, FONTINA  
| 4

### BIANCA

ROASTED GARLIC, EVOO, SPINACH,  
ROASTED TOMATOES, SEASONED RICOTTA  
| 4

### SWEET ITALIAN SAUSAGE

ROASTED PEPPERS, CARAMELIZED ONIONS,  
TOMATO SAUCE, MUSTARD AIOLI  
| 4

### MARGHERITA

FIRE-ROASTED TOMATOES, FRESH BASIL,  
MOZZARELLA  
| 3

### WHITE CLAM

FRESHLY SHUCKED LITTLENECKS, BENTON'S BACON,  
GARLIC, FRESH OREGANO, PECORINO  
| 4

*"Never trust a round pizza"*

*Todd English*

## PASTA

SPAGHETTI POLPETTINE "BROOKLYN-STYLE", HANDCRAFTED MEATBALLS, BASIL, ROASTED TOMATO SAUCE, PARMIGIANO-REGGIANO	24
LINGUINI & CLAMS MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO	27
RICOTTA GNOCCHI HAND-CRUSHED TOMATOES, FRESH HERBS, BROWN BUTTER, DOLLOP OF RICOTTA	23
FETTUCINI CARBONARA* GUANCIALE, SPRING PEAS, FOREST MUSHROOMS, MASCARPONE, PERFECT EGG	26
BRAISED SHORT RIB RAVIOLI PETITE VEGETABLES, FRESH HERB CHIMICHURRI	30
SEAFOOD BUCATINI SHRIMP, SCALLOPS, MUSSELS, CLAMS, SQUID, HOT TUSCAN OIL, BROWN BUTTER TOMATO SAUCE	38
BUTTERNUT SQUASH TORTELLI BROWN BUTTER, PARMIGIANO-REGGIANO, CRISPY PROSCIUTTO, SAGE	24

## PESCE

CHILEAN SEA BASS ACQUA PAZZA SHELLFISH-TOMATO BROTH, GARLICKY SPINACH	38
CRISPY SKIN SALMON* WHOLE GRAIN MUSTARD CRUSTED, WHITE BEAN & ROASTED TOMATO STEW	33
SEA SCALLOPS PAN-SEARED, BROWN BUTTER LOBSTER MASHED, CRISPY PROSCIUTTO, ROASTED LEMON BURRO FUSO	39
BAKED CHATHAM COD OREGANATA SALT-CURED POTATOES, NEW ENGLAND CLAM CHOWDER, EVOO, OREGANO BREAD CRUMBS	36

## CARNE

VEAL CUTLET SERVED MILANESE OR PARMESAN STYLE	38
OSSO BUCCO FOREST MUSHROOM RISOTTO	48
VEAL MARSALA OR PICCATA WHOLE GRAIN MUSTARD SPAETZLE, BROCCOLI RABE	42
GRILLED PORK CHOP PEPPERONATA APPLE & BLACK PEPPER BRINED, ROASTED PEPPERS, GARLIC, FRESH HERBS, MUSTARD-GLAZED POTATOES	36
RACK OF LAMB* PEAS & CARROTS, ROASTED POTATOES, LEMON-SCENTED BALSAMIC DEMI	48

## POLLO

CHICKEN PARMESAN CRISP FRIED CUTLETS, RICOTTA, MOZZARELLA, SPAGHETTI, MARINARA SAUCE	32
PAN-ROASTED CHICKEN SEMI-BONELESS HALF-CHICKEN WITH HUNTER SAUCE, GOAT CHEESE-SPIKED NEW POTATOES	34

## TUSCAN GRILL

FILET MIGNON*	RIB EYE*	TOP SIRLOIN*
8 oz 42	16 oz 45	10 oz 36

PORTERHOUSE*	NEW YORK STRIP*
18 oz 50	14 oz 42

*Enhance your meal with one of the selections below:*

**\$4 EACH**

BLUE CHEESE CRUST	TRUFFLE BUTTER
JUMBO GRILLED SHRIMP	TRUFFLE-PARMESAN EGG*

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