



## APPETIZERS

**YELLOWFIN TUNA CRUDO**  
*calabrian chili crunch, marcona almond, meyer lemon aioli 21*

**HOT BANANA PEPPERS**  
*ricotta stuffing, garlic, olive oil 16*

**CALAMARI**  
*orange chipotle aioli 19*

**CRISPY EGGPLANT**  
*butternut squash caponata, mozzarella, parma prosciutto, saba, basil 18*

**BERKSHIRE PORK BELLY**  
*apple-fennel slaw, toasted pumpkin seeds, bbq jus 19*

**ARTICHOKE GRATIN**  
*spinach, asiago, sundried tomatoes, lemon breadcrumbs 18*

**WILD MUSHROOM ARANCINI**  
*black truffle pecorino, arugula, charred lemon 19*

**PAN-ROASTED CLAMS**  
*'nduja butter, roasted garlic, chives 19*

## SALADS

**800**  
*local greens, parmesan reggiano, aged balsamic 13*

**CAESAR**  
*lemon anchovy dressing 14*

**BRUSSELS SPROUT**  
*bacon, green apple, sunflower seeds, gorgonzola, maple mustard vinaigrette 15*

**BEET**  
*farro, moody bleu cheese, walnuts, pomegranate, white balsamic 16*

## SIDES

**PARMESAN TRUFFLE FRIES 9**

**MAC AND CHEESE 13**  
*add lobster 6*

CHEF: MIKE SMALDONE

## ENTREES

**CHICKEN CUTLETS**  
*milanese or downtown 34*

**FREE RANGE HALF CHICKEN**  
*barley risotto, flat #12 oyster mushrooms, black garlic chicken jus 38*

**WAGYU BEEF BURGER**  
*bibb lettuce, tomato, onion, american cheese, house pickles 26*

**VOLCANO LAMB SHANK**  
*moroccan cous cous, apricots, mint, fennel, lamb jus 54*

**SEARED AHI TUNA**  
*stir-fried rice, wasabi, sweet soy, pickled ginger 46*

**FAROE ISLAND SALMON**  
*saffron orzo, sundried tomatoes, celery, romesco 42*

**SEAFOOD BUCATINI**  
*lobster, shrimp, scallops, clams, tomato, calabrian chili broth 49*

**HOT PEPPER FETTUCCINI**  
*filet mignon, hot & sweet peppers, asiago, marsala, basil 45*

### BUTCHER BLOCK

*All cuts are served with whipped potato & seasonal vegetable*

**USDA PRIME NY STRIP STEAK 14 oz. .... 64**

**FILET MIGNON 8 oz. .... 62**

**HANGER STEAK 10 oz. .... 45**

**BERKSHIRE PORK CHOP 14 oz. .... 42**

#### SAUCES

*brandy peppercorn 3  
black truffle butter 3  
cherry pepper demi glace 3  
horseradish aioli 3  
gorgonzola butter 3*

#### ADD TO ANY STEAK

*2 jumbo sea scallops 22  
cold water lobster tail (6oz) 34  
jumbo grilled shrimp 16*

## WOOD-FIRED NEAPOLITAN PIZZA

*All pizzas are made with galbani mozzarella*

**JOEY**  
*tomato sauce, fresh mozzarella, basil 24*

**MICHAEL**  
*basil pesto, caramelized onion, mozzarella, arugula, parmesan reggiano, balsamic 22*

**NICKY**  
*tomato sauce, mozzarella, margherita pepperoni 23*

**LOUIE**  
*balsamic chicken, stuffed hot banana pepper, spinach, garlic oil 24*

**LYDIA**  
*roasted garlic, steak, provolone, spicy giardiniera 25*

**ANTHONY**  
*fresh mozzarella, guanciale, rapini, roasted garlic, chili honey 24*

*Gluten free add 4.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies. We do have gluten free options, however we are not a flourless restaurant.*

*craft*  
COCKTAILS

800 COSMO — vodka, triple sec, fresh lime, cranberry	13
LEMON DROP — vodka, triple sec, sour, sugar rimmed glass	13
FIG BLOSSOM — figenza vodka, fresh grapefruit juice, lemon, st-germain	15
CITRUS REVERIE — mezcal, cointreau, lillet blanc, yuzu	15
FRENCH PEAR MARTINI — grey goose la poire vodka, st-germain, baby pear	14
OLD FASHIONED — bourbon, angostura bitters, demerara sugar, orange twist	13
FRENCH 75 — gin, prosecco, fresh lemon, simple syrup, lemon zest	13
RED GRASSHOPPER — blanco tequila, honey syrup, fresh lime, smoked paprika	14

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WINES  
*by the glass*

*Sparkling*

PROSECCO BRUT — Jeio Superiore, Italy	SPLIT 12
BRUT — Domaine Chandon, California	SPLIT 12

*White*

ROSE — Hecht & Bannier, France	13 / 19.50
MOSCATO — Castello del Poggio, Italy	7.5 / 11.25
PINOT GRIGIO — Circa, Italy	9 / 13.5
RIESLING — Red Newt, Finger Lakes	9 / 13.5
SAUVIGNON BLANC — Kono, New Zealand	10.5 / 15.75
CHARDONNAY — A to Z, Oregon	11.5 / 17.25
GAVI DI GAVI — Broglia, La Meirana, Italy	11.5 / 17.25
CHARDONNAY — Eshcol, Napa, California	12.5 / 18.75
PINOT GRIGIO — Santa Margherita, Italy	14.5 / 21.75

*Red*

MALBEC — Alhambra, Argentina	9 / 13.5
CAB-MERLOT-SYRAH — Tamarack, "Firehouse Red", Washington	9.5 / 14.25
CABERNET SAUVIGNON — Hess, Maverick Ranches, Paso Robles	15 / 22.5
SANGIOVESE — Volpaia, "Chianti Classico", Tuscany	12.5 / 18.75
PINOT NOIR — Ramsay, North Coast California	12 / 18
CABERNET SAUVIGNON — Decoy Limited, Alexander Valley, California	18 / 27

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*draft*  
BEER

PERONI — Lager, Nastro Azzuro, Italy	7.95
STELLA ARTOIS — Lager, Belgium	7.95
FAT TIRE — Amber Ale, New Belgium Brewing, Colorado	7.95
WEST COAST IPA — IPA, 12 Gates Brewing, Williamsville, New York	7.95
GREEN CITY IPA — IPA, Other Half Brewing, Brooklyn, New York	9.95

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*bottled* BEER

Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Labatt Blue NA, Michelob Ultra, Miller Lite, Molson Canadian	4.95
Blue Moon, Corona Extra, Corona Light, Heineken, Heineken Zero, Sam Adams Boston Lager	5.95
Boddington, Flying Bison Rusty Chain, Guinness Stout, Southern Tier IPA, Ithaca Flower Power	6.95