

PRIMI

Appetizers

IL DESCO MEATBALLS

Veal & Sausage, Tomato Sauce, Mascarpone Grits
1 for 5 2 for 9 3 for 12

VEAL MOSTARDA

Braised Veal, Seasonal Fruit, Mustard Seeds, Spices, Grappa 12

“LA BANDIERA”

Ricotta, Arugula Pesto, Sun-dried Tomato & Chili Pesto,
Grilled Bread 12

MARINATED OLIVES

Garlic, Orange, Fresh Herbs, Olive Oil 6

BURRATA

Arugula, Baby Heirloom Tomatoes, Olive Oil, Aged Balsamic 13

TUNA CARPACCIO

Calabrian Chili, Frisée, Endive 14

SEARED OCTOPUS

Salsa Verde Marinated Octopus, Cannellini Salad, Mint 12

FRIED CALAMARI

Spicy Arrabiata Sauce, Fresh Herbs 12

FRIED ZUCCHINI

Arrabiata Sauce, Basil 6

CRAB CAKES

Lump Crab, Saffron Rouille, Frisée 11

WOOD-FIRED KING CRAB LEGS

1/4 Pound, Bottarga Butter, Lemon 25

ITALIAN SALUMI PLATE

Italian Cured Meats & Cheeses, Fennel Agrodolce,
Whole Grain Mustard, Grilled Bread 18

INSALATA E ZUPPA

Salad & Soup

FENNEL & TOMATO SOUP

Aged Balsamic, Black Pepper Croutons, Frisée 7

MINISTRONE

Il Desco Meatballs, Parmigiano-Reggiano, Fresh Herbs 9

PRINCIPALE

Main Course

Gluten free pasta upon request

MARSALA, PARMESAN, PICCATA

Classic Italian Staples, Select Preparation & Protein

Served With A Side Of Pasta

Veal 24 Chicken 20

SPAGHETTINI

Tomato Sauce, Garlic, Shaved Parmigiano-Reggiano, Basil 13

WOOD-FIRED STEAK

8 oz Woodfired New York Strip, Marsala Purée, Mushrooms,
Cippolini Onion 32

FETTUCINE ALFREDO

(Add chicken 4 Add wood-fired shrimp 5 Add mussels 5)
Scallions, Tomatoes, Parmigiano-Reggiano 14

PESCE DEL GIORNO

Pickled Chanterelle Mushrooms, Fennel Bulb Confit, Aged
Balsamic, Extra Virgin Olive Oil 28

KING STREET RAVIOLI

Swiss Chard, Ricotta, Lemon, Toasted Pistachios 16

FIVE LAYER LASAGNA

Italian Sausage, Ricotta, Mozzarella, Provolone, Basil 18

MUSSELS

Tomato, Garlic, Shallots, Grilled Bread 14/22

CARBONARA

Fettuccine, House Cured Lamb Bacon, Black Pepper, Mint 16

SQUASH RISOTTO

Butternut & Spaghetti Squash, Parmigiano-Reggiano, Sage 14

WOOD-FIRED BRANZINO

Whole Branzino, Brodetto Stew, Grilled Lemon 30

WHOLE ROASTED CHICKEN

Poussint Chicken, Vinegar Roasted New Potatoes, Sun-dried
Tomatoes, Sage Demi-glace 35

ITALIAN SAUSAGE ORECCHIETTE

Spicy Italian Sausage, Marinara, Goat Cheese, Ricotta Salata 17

RABBIT LASAGNA

Braised Rabbit, Sage Bechamel, Mushrooms, Castelvetro
Olives 20

SHORT RIB BOLOGNESE

Pappardelle, Short-Rib Ragu, Bittersweet Chocolate, Shaved
Parmigiano-Reggiano 18

WOOD-FIRED OYSTERS

Pancetta, Pecorino Romano, Gremolata, Bread Crumbs 15

INSALATA TRICOLORE

Butter Lettuce, Radicchio, Arugula, Artichoke Hearts,
Prosciutto Americano, Almonds, Aged Balsamic 13

WOOD-FIRED BAKED CAESAR SALAD

Baby Gem Lettuce, Caesar Vinaigrette, Polenta Crouton,
Pecorino Romano 10

THE LOCAL

Mixed Greens, Heirloom Tomatoes, Cured Olives, Shaved Red
Onion, Pecorino Romano 8

Add Chicken 4 Add Crab Cake 5

Add Wood-Fired Shrimp 5

Vegetarian

Gluten Free

RAW BAR

OYSTERS*

Black Pepper Mignonette, Cocktail Sauce,
Horseradish, Fresh Lemon MP

CHILLED KING CRAB LEGS

1/4 Pound, Lemon, Butter 22

OYSTER SHOOTERS*

THE CLASSIC

Bloody Mary, Vodka 4

DANTE'S INFERNO

Calabrian Chili, Bloody Mary, Bolla Prosecco 5

CARDINALE

Gin, Tonic, Black Pepper, Thyme 6

DID SOMEONE SAY...PIZZA?

Turn over for our Pizza selections



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PIZZA

Gluten free crust upon request

THE BLANK SLATE 15

Build your own masterpiece

1. Choose your base (All sauces are house-made)

- Tomato
- Arugula Pesto
- White

2. Choose your toppings (max 4 toppings)

Meats \$2 each

- Pepperoni
- Sausage
- Soppressata
- Capicola
- Mortadella
- Bacon

Extras \$1.5 each

- Mushrooms
- Tomatoes
- Arugula
- Fresh Ricotta
- Fresh Mozzarella
- Artichoke Hearts
- Red Onion
- Rapini

MARGHERITA

San Marzano Tomato Sauce, Fresh Pulled Mozzarella, Basil, Olive Oil 15

THE LOMAX

Chicken, Smoked Provolone, Mozzarella, Arugula Pesto, Sun-dried Tomatoes, Fresh Arugula, Pine Nuts 18

THE WILD FUNGHI

Wild Mushrooms, Caciotta al Tartufo, Garlic Purée, Porcini Oil, Fresh Herbs 17

THE GARDEN PARTY

Mushrooms, Roasted Tomatoes, Butternut Squash, Smoked Provolone, Mozzarella, Tomato Sauce, Ricotta, Fresh Herbs 17

CARNE GRANDE

Soppressata, Capicola, Mortadella, Prosciutto, Italian Sausage, Smoked Provolone, Mozzarella, San Marzano Tomato Sauce, Shaved Garlic 19

POCO A POCO

Grilled Artichoke Hearts, Rapini, Alfredo Sauce 18

BRUSSELS

Pancetta, Roasted Brussel Sprouts, Garlic Purée, Pecorino Romano 18

SIDES

Crispy Fingerling Potatoes, Sage Purée, Sun-dried Tomatoes	7
Sautéed Rapini, Garlic, Shallot	5
Roasted Butternut Squash, Rosemary, Turbinado Sugar	5
Garlic Bread	6
Parmesan Bread	6
Creamy Italian Grits	6
Winter Vegetables	6
Choice of Pasta (Fettuccini, Spaghetti, Linguine or Pappardelle)	6

IL DESCO

— MODERN ITALIAN —

EXECUTIVE CHEF

Ian Fleischmann

SOUS CHEFS

Carlos Sebastian
Romaro Ward

GENERAL MANAGER

Ashley Land

FORKING AMAZING RESTAURANTS

PRESIDENT

Matt Mannick

EXECUTIVE CHEF

Ian Lynch

CONNECT WITH US

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 Gluten Free

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