

CHARCUTERIE



Chef's Selection of Artisanal Salumi served with Olive Misti and Housemade Giardiniera

AFFETATI PICCOLO	22
AFFETATI MEDIO	42
AFFETATI GRANDE	58

FORMAGGIO | +8€A
add chef's selection of cheeses to a piccolo, medio or grande charcuterie board

CRUDI | RAW

Oysters on the Half Shell* calabrian chili mignonette	24 48
Tuna Crudo* pineapple, compressed onion, roasted bell pepper sauce, torched orange	29
Hamachi* passion fruit ponzu, basil, avocado, squid ink rice chip	21

ANTIPASTI

Polpette ~ Meatballs classic meatballs, tomato sauce, basil, whipped ricotta	18
Charred Octopus cannellini hummus, celery, 'nduja, lemon	32
Tuscan Fried Chicken artichokes, lemon, garlic aioli	16
Calamari fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili	22
Blue Crab Bruschetta avocado, fresno chili, lemon	24
Asparagus Bruschetta smoked ricotta, green asparagus, summer truffle, preserved lemon zest	18

INSALATE

Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing	17
Beet Carpaccio beets, arugula, frisee, fennel, orange, blue cheese, candied walnut, dill, citrus vinaigrette	17
Roasted Carrot truffle honey, smoked ricotta, hazelnut vinaigrette	17
Campagnola baby kale, appalachian blue barley, pickled onion, asparagus, soft boiled egg, goat cheese dressing	18
Burrata compressed strawberries, raspberry vinegar, wagyu bresaola, lollo rosso lettuce, pistachio	22

FOR THE TABLE

Prime Beef Tartare*
 pine nut, calabrian chili, capers, lemon, pickled onion, semolina cracker

32

Menu created by Chef Partner Julian Marucci

*Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health.
 A customary gratuity of 20% will be added to all parties of 6 guests or more

PRIMI | HOUSEMADE PASTA

	Piccolo Grande			Piccolo Grande	
Spaghetti Alla Chitarra san marzano tomato sauce, basil	12	20	Rigatoni Alla Vodka tomato-cream sauce finished with vodka, parmigiano	19	32
Bolognese tagliatelle, traditional veal ragù, parmigiano	20	36	Buckwheat Casoncelli ricotta, swiss chard, roasted asparagus, morels, sage-lemon butter	28	52
Gnocchi pea & mint purée, peas, taleggio fonduta, crispy speck	24	42	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	30	56
Blueberry Bucatini blueberry pasta, crispy guanciale, fava beans, cacio e pepe	24	42	Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	35	66
	Risotto with Crawfish fresh crawfish, 'nduja, watercress puree Piccolo 28 Grande 52				

STEAKS & CHOPS

8oz BEEF TENDERLOIN* 68
HERITAGE BLACK ANGUS

14oz NEW YORK STRIP* 77
HERITAGE PRIME | DRY-AGED 45 DAYS

18oz COWBOY RIBEYE* 88
HERITAGE PRIME RIBEYE | DRY-AGED 45 DAYS

42oz PORTERHOUSE* 168
HERITAGE PRIME | DRY-AGED 45 DAYS

32oz TOMAHAWK* 229
AUSTRALIAN WAGYU

8oz SKIRT STEAK* 48
AMERICAN WAGYU

14oz SAKURA PORK CHOP 42
BLACK GARLIC MOSTARDA

TEXAS WAGYU MKT*
DAILY SELECTION

SAUCES | 4

PECORINO BLACK PEPPER HOLLANDAISE

PORCINI BONE MARROW JUS

BLACK GARLIC MOSTARDA

ITALIAN CHIMICHURRI

ROSEMARY AGED BEEF FAT BUTTER

SECONDI | MAINS

Gulf Red Snapper 55
fava bean, leek, dried heirloom cherry tomato, lemon-butter fish brodo

Crescent Duck 42
sunchoke purée, maitake mushroom, cherry lambrusco sauce

Maine Dayboat Scallops 51
fregola sarda, artichoke, fennel, orange, castelvetrano olives, tarragon

Rabbit Porchetta 39
pancetta, pork, sauteed spinach, robiola fonduta

CLASSICI

CHICKEN PARMIGIANA 30

CHICKEN MARSALA 30

VEAL CHOP MILANESE 60

VEAL CHOP PARMIGIANA 65

EGGPLANT PARMIGIANA 28

CONTORNI | SIDES

ROASTED ASPARAGUS · garlic, hollandaise 15

SMASHED POTATOES · truffle, herbs 15

ROASTED MUSHROOMS · cipollini onion, thyme 15

BROCCOLINI · chili, garlic, lemon 15

BRUSSEL SPROUTS · balsamic, chili, hazelnut 15