

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
Bluefin Tuna Crudo* orange, aji amarillo, cucumber, pistachio	24
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, olive, caper, golden raisin, pine nut, calabrian chili	22
Blue Crab Bruschetta avocado, fresno chili, lemon	24
Charred Ramp Bruschetta ramps, prosciutto, stracciatella, lemon	18

INSALATE

Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing	17
Burrata yellow tomato gazpacho, pickled cherry tomato, taggiasca olive, basil oil	22
Caprino e Fragole chèvres, strawberry, zucchini, spinach, frisee, almond, citrus vinaigrette	18
Beet Carpaccio orange, gorgonzola, walnut, arugula, frisee, fennel, citrus vinaigrette	17
Roasted Carrot truffle honey, smoked ricotta, hazelnut vinaigrette	18

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. A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

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	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	30	56
Beet Gnocchi guanciale, peas, mint, gorgonzola	26	49	Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	35	66
Lingotti braised lamb & artichokes	34	62	Spinach Carbonara mafaldine, egg yolk, pecorino romano, morels, asparagus	26	49
Mushroom Risotto acquerello, parmigiano-reggiano, porcini	24	46			

Wild Boar Lasagna
wild boar ragu, bechamel, parmigiano fonduta
29

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
SWISS CHARD, CARAMELIZED CITRUS PEEL

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
green cauliflower, leek, dried heirloom cherry tomato, lemon-butter fish brodo

Halibut 46
sundried tomato pesto, almonds, fava beans, peas

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

Quail Saltimbocca* 24 | 44
prosciutto, sage, porcini, polenta

Lamb Scottadito* 49
caponata, chives, mint, parsley

CLASSICI

CHICKEN PARMIGIANA 30

CHICKEN MARSALA 30

VEAL CHOP MILANESE 60

VEAL CHOP PARMIGIANA 65

EGGPLANT PARMIGIANA 28

CONTORNI | SIDES

ARTICHOKES · chimichurri, pine nuts 15

SMASHED POTATOES · truffle, herbs 15

ROASTED MUSHROOMS · cipollini onion, thyme 15

BROCCOLINI · chili, garlic, lemon 15

BRUSSEL SPROUTS · balsamic, chili, hazelnut 15