

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

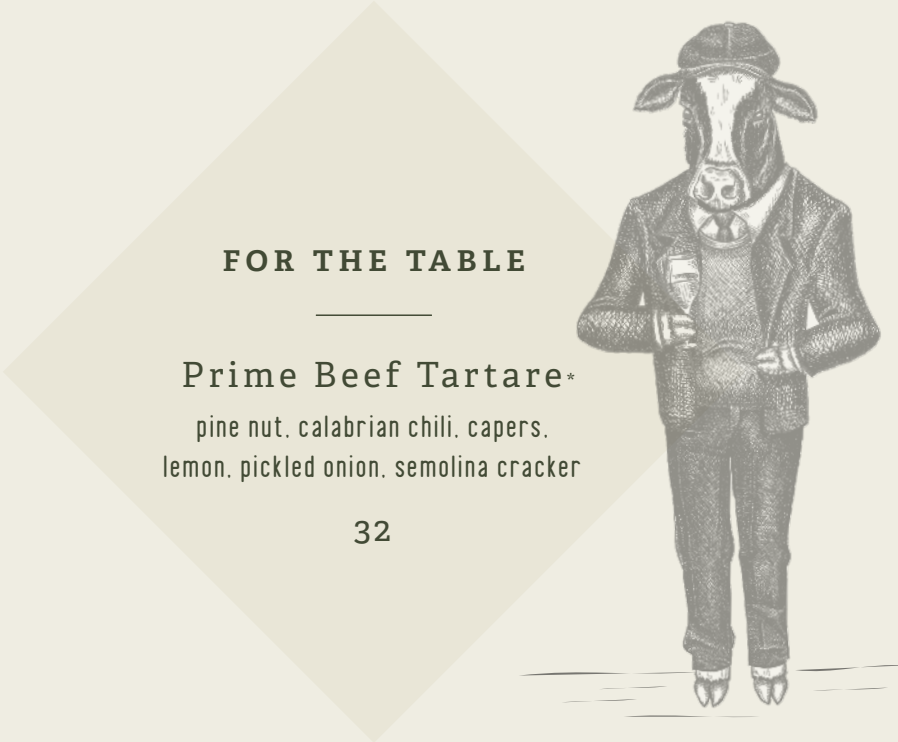
Oysters on the Half Shell* calabrian chili mignonette	24 48
Striped Seabass Crudo* watercress, caper powder, watermelon radish, crispy basil	20
Hamachi* passion fruit ponzu, basil, avocado, squid ink rice chip	21

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
Goat Cheese Bruschetta whipped goat cheese, mango, speck, mint, lemon zest	18

INSALATE

Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing	17
Burrata yellow tomato gazpacho, pickled cherry tomato, taggiasca olive, basil oil	22
Beet Carpaccio beets, arugula, frisee, fennel, candied lemon zest, blue cheese, walnut, citrus vinaigrette	17
Roasted Carrot truffle honey, smoked ricotta, hazelnut vinaigrette	18
Chickpea Panzanella heirloom cherry tomato, cucumber, chickpea, sourdough, red onion, basil, sherry vinaigrette	17



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
Potato Gnocchi braised beef cheeks, fava beans, pecorino romano	26	49	Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	35	66
Quail Tortelli quail and ricotta filling, morel, chicken brodo, black truffle	32	58	Spaghetti Pesto Trapanese sundried tomato, pecorino romano, almonds, stracciatella	26	49
Crawfish Risotto red pepper sauce, green onion, celery	28	52			

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

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

Lamb Shank 42
caramelized carrot, white polenta, mint, onion caramel

Striped Seabass 39
pan-seared, saffron, roasted asparagus, pearled barley

CLASSICI

CHICKEN PARMIGIANA 30

CHICKEN MARSALA 30

VEAL CHOP MILANESE 60

VEAL CHOP PARMIGIANA 65

EGGPLANT PARMIGIANA 28

CONTORNI | SIDES

ROASTED FENNEL · parmigiano reggiano, thyme 15

SMASHED POTATOES · truffle, herbs 15

ROASTED MUSHROOMS · cipollini onion, thyme 15

BROCCOLINI · chili, garlic, lemon 15

BRUSSEL SPROUTS · balsamic, chili, hazelnut 15