CHARCUTERIE



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

AFFETATI PICCOLO 22

AFFETATI MEDIO 42

AFFETATI GRANDE 58

FORMAGGIO | +8EA

add chef's selection of cheeses to a piccolo, medio or grande charcuterie board

CRUDI | RAW

Oysters on the Half Shell* 24 | 48
calabrian chili mignonette

Bluefin Tuna Crudo* 24
orange, aji amarillo, cucumber, pistachio

Hamachi* 21
passion fruit ponzu, basil, avocado, squid ink rice chip

Prime Beef Tartare* 32
porcini aioli, pickled onion, caper, chive, polenta chip

INSALATE

Caesar 17
parmigiano-reggiano, sourdough, black-garlic caesar dressing

Burrata 22
roasted grape, crispy proscuitto, saba, pistachio gremolata, grilled focaccia

Radicchio 18
radicchio, castelfranco, green apple, shaved parmigiano, raisin, mustard vinaigrette

Beet Carpaccio 17
beets, arugula, frisee, orange, marcona almond, pecorino romano, citrus vinaigrette

Pear and Goat Cheese 18
endive, asian pear, gorgonzola, walnut, shaved fennel, champagne vinaigrette

Caprese 21
mozzarella, heirloom tomato, balsamic vinegar pearls, basil

ANTIPASTI

Polpette ~ Meatballs 18
classic meatballs, tomato sauce, basil, whipped ricotta

Charred Octopus 32
cannellini hummus, celery, nduja, lemon

Tuscan Fried Chicken 16
artichoke, lemon, garlic aioli

Calamari 22
fregola sarda, olive, caper, golden raisin, pine nut, calabrian chili

Blue Crab Bruschetta 24
avocado, fresno chili, lemon

Whipped Goat Cheese Bruschetta 17
whipped goat cheese, smoked eggplant, roasted red pepper, pine nut, mint



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
Spaghetti alla Chitarra san marzano tomato sauce, basil, parmigiano-reggiano	12	20
Bolognese tagliatelle, traditional veal ragù, parmigiano-reggiano	20	36
Braised Duck Gnocchi braised duck, kale, toasted hazelnut, orange gremolata	29	56
Risotto Milanese pulled veal, roasted bone marrow, saffron	26	49
Tortelli alla Zucca roasted squash, brown butter, amaretti, aged balsamic, fried sage	24	46
Rigatoni alla Vodka tomato-cream sauce finished with vodka, parmigiano-reggiano	19	32
Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumb	30	56
Lobster fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	35	66
Bucatini allo Scoglio calamari, mussels, clams, shrimp, tomatoes, parsley	32	60

STEAKS & CHOPS

8oz BEEF TENDERLOIN* 68
HERITAGE BLACK ANGUS

14oz NEW YORK STRIP* 84
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
BLISTERED SHISHITO PEPPER, LEMON, FIG

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 42
golden cauliflower, leek, dried cherry tomato, lemon-butter fish brodo

Redfish all'Acqua Pazza 39
oven roasted potato, taggiasca olive, cherry tomato, caper, parsley

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

Braised Short Ribs 48
red wine jus, potato terrine, swiss chard, parmigiano fondue, gremolata

CLASSICI

CHICKEN PARMIGIANA	30
CHICKEN MARSALA	30
VEAL CHOP MILANESE	64
VEAL CHOP PARMIGIANA	69
EGGPLANT PARMIGIANA	28

CONTORNI | 15EA

DELICATA SQUASH · honey yogurt, calabrian chili, garlic, pepitas

SMASHED POTATOES · truffle, herbs

ROASTED MUSHROOMS · cipollini onion, thyme

BROCCOLINI · chili, garlic, lemon

BRUSSEL SPROUTS · balsamic, chili, hazelnut