

CHARCUTERIE



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

AFFETATI PICCOLO	18
AFFETATI MEDIO	38
AFFETATI GRANDE	55

FORMAGGIO | +6 EA
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

Hamachi 19
 passion fruit ponzu, basil, avocado, squid ink rice chip

ANTIPASTI

Polpette ~ Meatballs 13
 classic meatballs, tomato sauce, basil, whipped ricotta

Chilled Tomato & Peach Soup 13
 cucumber, piquillo pepper, cherry tomatoes

Tuscan Fried Chicken 13
 artichokes, lemon, garlic aioli

Calamari 18
 fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili

Blue Crab Bruschetta 23
 avocado, fresno chili, lemon

INSALATE

Caesar 14
 parmigiano-reggiano, sourdough, black garlic-caesar dressing

Roasted Carrot Salad 15
 hazelnut vinaigrette, truffle honey, smoked ricotta

Sicilian Lobster Salad 38
 lobster, arugula, fennel, orange, olives, basil-avocado vinaigrette

Caprese 17
 heirloom tomatoes, mozzarella, basil, aged balsamic

Burrata 21
 burrata, grilled peaches, salame piccante, mugolio syrup, pine nuts



FOR THE TABLE

Prime Beef Carpaccio
 salsa verde, arugula, parmigiano, lemon, artichokes

32

Menu created by Chef Partner Julian Marucci

PRIMI | HOUSEMADE PASTA

	Half	Full		Half	Full
Spaghetti Alla Chitarra san marzano tomato sauce, basil	9	18	Rigatoni Alla Vodka tomato-cream sauce finished with vodka, parmigiano	14	28
Bolognese tagliatelle, traditional veal ragù, parmigiano	16	32	Lobster Ravioli mascarpone, lemon, lobster cream sauce	34	68
Smoked Potato Gnocchi texas wild boar ragù, pecorino toscano	17	34	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	26	52
Acquerello Risotto pea purée, lemon, mint, ricotta salata	16	32	Short Rib Agnolotti peas, wild mushrooms, braised jus	19	38

STEAKS & CHOPS

8OZ BEEF TENDERLOIN 68
HERITAGE BLACK ANGUS

14OZ NEW YORK STRIP 75
HERITAGE PRIME | DRY-AGED 45 DAYS

18OZ COWBOY RIBEYE 75
HERITAGE PRIME RIBEYE | DRY-AGED 45 DAYS

42OZ PORTERHOUSE 150
HERITAGE PRIME | DRY-AGED 45 DAYS

12OZ PENNSYLVANIA VEAL CHOP 58

8OZ OUTSIDE SKIRT 45
A BAR N' RANCH AMERICAN WAGYU

JAPANESE A5 MKT
3OZ MINIMUM

SAUCES | 4

PECORINO BLACK PEPPER HOLLANDAISE

PORCINI BONE MARROW SAUCE

BLACK GARLIC MOSTARDA

SALSA VERDE

ROSEMARY AGED BEEF FAT BUTTER

SECONDI | MAINS

Branzino all'Acqua Pazza 42
heirloom tomato, ligurian olives, calabrian chili, basil

Crescent Duck 39
sunchoke purée, maitake mushroom, cherry lambrusco sauce

Red Snapper 36
caramelized fennel, lemon butter, fennel pollen pesto

Crispy Kurobuta Pork Belly 32
sweet corn polenta, poblano, peach mostarda

CLASSICI

CHICKEN PARMIGIANA 27

CHICKEN MARSALA 29

VEAL CHOP MILANESE 58

EGGPLANT PARMIGIANA 24

CONTORNI | SIDES

ITALIAN STREET CORN · ricotta salata, poblano, chili oil 12

ROASTED FINGERLING POTATOES · garlic, rosemary 12

ROASTED MUSHROOMS · cipollini onion, thyme 14

BROCCOLINI · chili, garlic, lemon 12

GRILLED SUMMER ZUCCHINI · red onions, balsamic, basil 12