

# 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

**Fluke** 19  
 passion fruit ponzu, basil, avocado, squid ink rice chip

## ANTIPASTI

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

**Cauliflower Soup** 13  
 granny smith apple, nutmeg

**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

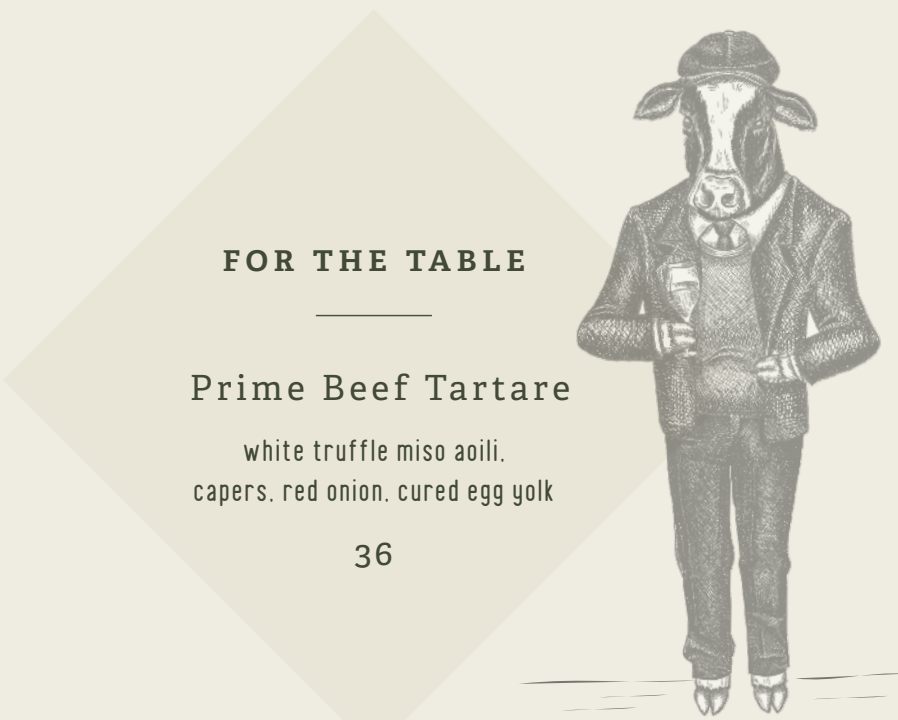
**Caesar** 15  
 parmigiano-reggiano, sourdough, black garlic-caesar dressing

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

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

**Endive** 17  
 crispy prosciutto, hazelnut granola, gorgonzola dolce

**Burrata** 21  
 roasted squash, fig, spiced pumpkin seeds



### FOR THE TABLE

**Prime Beef Tartare**  
 white truffle miso aioli, capers, red onion, cured egg yolk  
 36

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 8 guests or more.

## 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 Ricotta Gnocchi texas venison ragù, pecorino toscano	18	36	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	26	52
Acquerello Risotto caramelized mushrooms, madeira, parmigiano, herbs	16	32	Pumpkin Agnolotti brown butter sage, hazelnut granola	17	34

## 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 SAKURA TOMAHAWK PORK CHOP 45

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

TEXAS WAGYU MKT  
DAILY SELECTION

### SAUCES | 4

PECORINO BLACK PEPPER HOLLANDAISE

PORCINI BONE MARROW SAUCE

BLACK GARLIC MOSTARDA

SALSA VERDE

ROSEMARY AGED BEEF FAT BUTTER

## SECONDI | MAINS

Red Snapper all'Acqua Pazza 52  
heirloom tomato, ligurian olives, calabrian chili, basil

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

Fluke Rib 48  
lemon aioli, marinated olives, herb salad

Crispy Kurobuta Pork Belly 32  
butternut squash puree, brussels sprouts, apple mostarda

## CLASSICI

CHICKEN PARMIGIANA 27

CHICKEN MARSALA 29

VEAL CHOP MILANESE 58

EGGPLANT PARMIGIANA 24

## CONTORNI | SIDES

ROASTED BUTTERNUT SQUASH · ricotta salata 12

ROASTED FINGERLING POTATOES · garlic, rosemary 12

ROASTED MUSHROOMS · cipollini onion, thyme 14

BROCCOLINI · chili, garlic, lemon 12

CRISPY BRUSSELS SPROUTS · balsamic maple glaze, apple 14