

Appetizers

Beet Carpaccio

*Arugula, Feta, Crispy Shallots,
Basil Passion Fruit Vinaigrette* 14

Crispy Warm Panko Crusted Burrata

*Crispy Burrata, Heirloom Tomato Salad,
Basil Pesto, Fig Balsamic Reduction* 18

Wagyu Beef Meatballs

*Wagyu Beef, Veal, Pork Meatballs,
Whipped Lemon Herb Ricotta, Sugo Di Pomodoro* 21

Roasted Bone Marrow

*Oven Roasted Bone Marrow, Pistachio Gremolata,
Crispy Shallots, Garlic Ciabatta Toast* 15

Shrimp Cocktail

Served with cocktail sauce 19

Smokey Eggplant Milanese

*Whipped Ricotta, Arugula,
Heirloom Cherry Tomato Salad* 17

Steak Tartare

*Filet Mignon, Capers, Truffle Dijon Mustard,
Shallots, Fine Herbs, Purple Gaufrette Potatoes* 25

Calamari

Served with marinara or lemon aioli sauce 20

Soup du Jour

Lobster Bisque 14

Salads

Grilled Little Gem Caesar Salad

Grilled Romaine, Caesar Dressing, Garlic Croutons, Ricotta Salata 14

Seafood Salad

Shrimp, Octopus, Calamari, Garlic Vinaigrette 18

Endive & Radicchio Salad

*Endive, Radicchio, Strawberry, Shaved Red Onion, Gorgonzola,
Calabrian Chile & Honey Lime Vinaigrette* 16

Entrée

Hazelnut Crusted Chilean Sea Bass

*Pan Seared Sea Bass,
Hawaiian Purple Sweet Potato Mash,
English Pea Puree* 45

Chianti Braised Octopus & Bone Marrow Seppia Pasta

*Chianti Braised Octopus, Bone Marrow,
San Marzano Tomatoes, Basil, Squid Ink Pasta* 37

Grilled Swordfish

*Grilled Swordfish, 4 Potato Cottage Fries,
Sugar Snaps, Passion Fruit Burre Blanc* 39

Veal Chop Scarpariello

*16oz Grilled Veal Chop, Sausage, Red Bliss Potatoes,
Vinegar Peppers, White Wine Broth* 47

Barolo Wine Braised Duck Risotto

*Braised Duck Leg, Zucchini, Summer Squash,
Sweet Potato, Buttered Leeks, Duck Crackling* 38

32oz Porterhouse for 2

*Horseradish Mash Potatoes,
Calabrian Hot Honey Baby Tr-Color Carrots, Foie Gras Butter* 90

Short Rib Ragù

*Braised Short Rib, San Marzano Tomatoes,
Ricotta Salat, Basil Oil* 35

Pistachio Crusted Rack of Lamb

*Dijon Crusted Grilled Lamb Chops,
Maple Sweet Potato Mash, Baby Vegetables,
Pomegranate Demi-Glace* 46

Sous Vide Seared Chicken Roulade

*Spinach, Tomato, & Pine Nut Stuffed Chicken Breast,
Parmesan Potato Purée, Tri-color Baby Carrots
Chicken Demi-Glace* 34

Lobster Fra Diavolo

*Maine Lobster, Roasted Red Peppers,
Spicy San Marzano Tomatoes* 25

Pan Seared Scallop Bucatini

*Pan Seared Scallops, Roasted Jerusalem Artichokes,
English Peas, Prosciutto Cream Sauce* 44

Kids Menu

Chicken Fingers & Fries 14

Penne Vodka, Butter or Marinara Sauce 10

Linguini & Meatballs 13

Mozzarella Sticks with Fries 14