

RAW BAR

HALF DOZEN HALF SHELL OYSTERS COCKTAIL SAUCE, SHAVED HORSERADISH, MIGNONETTE	24	1LB SNOW CRAB LEGS	36
SHRIMP COCKTAIL COCKTAIL SAUCE, SHAVED HORSERADISH, MUSTARD SAUCE	22	SIN SEAFOOD TOWER (SMALL 1-3 PEOPLE) 6 OYSTERS, 6 SHRIMP, 4 PC TUNA CRUDO, 1/2 LB SNOW CRAB LEGS BRUSHETTA, CROSTINI, COCKTAIL SAUCE, SHAVED HORSERADISH, MIGNONETTE, MUSTARD SAUCE, LEMON, TABASCO	75
TUNA CRUDO AVOCADO MOUSSE, CAPERS, FENNEL, OLIVE OIL	24	SIN SEAFOOD TOWER (LARGE 4+ PEOPLE) 12 OYSTERS, 12 SHRIMP, 8 PC TUNA CRUDO, 1 LB SNOW CRAB LEGS MIGNONETTE, MUSTARD SAUCE	175

APPETIZER / GLI ANTIPASTI

BURRATA ROASTED RED PEPPER, PROSCUITTO, LONG HOT RELISH, BALSAMIC REDUCTION	17
PORCHETTA PORK BELLY, APPLE CIDER REDUCTION, BLOOD ORANGE FENNEL SALAD	19
CALAMARI FRIED CHERRY PEPPERS, BLACK GARLIC AIOLI, POMODORO, LEMON	19
EGGPLANT STACK TOMATO, CRISPY EGGPLANT, FRESH MOZZARELLA, AGED BALSAMIC, BASIL	21
POLPETTA POMODORO, WHIPPED RICOTTA, PARMESAN	19
MUSHROOM ARANCINI BLACK TRUFFLE MORNAY, PARMESAN	17
MUSSELS NDUJA, CALABRIAN CHILI BUTTER, WHITE WINE, GARLIC, PARSLEY, GRILLED BREAD	22
BEEF TARTARE SHALLOTS, CHIVES, BALSAMIC REDUCTION, OLIVE OIL, CROSTINI	19

SALADS

CAESAR SALAD CAESAR DRESSING, CIABATTA CROUTON, PARMESAN CHEESE, BLACK PEPPER	15
WEDGE SALAD ICE BERG, HARD BOILED EGG, BACON, BLUE CHEESE CRUMBLES, TOMATOES CHOICE OF RUSSIAN DRESSING OR BLUE CHEESE	16
SEASONAL SALAD	18

PASTA/GLI PASTI

LINGUINI AND CLAMS WHITE OR RED, CLAMS, SHRIMP, WHITE WINE BUTTER SAUCE, BASIL, CITRUS CRUMB	30
SHORT RIB BOLOGNESE PAPPARDELLE, WHIPPED RICOTTA, ROASTED TOMATO, LOCATELLI	32
RIGATONI ALA VODKA SPICY VODKA SAUCE, SHAVED PARMESAN, BASIL	30
HOUSE MADE POTATO GNOCCHI POMODORO, BASIL, PARMESAN	28
LOBSTER AGNOLOTTI ROASTED GARLIC LOBSTER CREAM, SMOKED SALMON ROE	36

FOR THE TABLE (2 PERSON MINIMUM)

CACIO E PEPI (SERVED TABLE SIDE) 15 PER PERSON
PECORINO ROMANO, BLACK PEPPER

ENTRÉES

CHICKEN PARMESAN POMODORO, MOZZARELLA, PARMESAN, BASIL, SPAGHETTI	34
SHORT RIB POLENTA, CARAMELIZED ONION BROTH	38
WHOLE GRILLED BRANZINO KALE PESTO, GRILLED LEMON, FENNEL SALAD	42
SALMON DIJON CRUST, ROASTED MUSHROOMS, WHIPPED POTATOES, TRUFFLE MORNAY	38
CHICKEN PICCATA LEMON, CAPER, WHITE WINE BUTTER SAUCE, PANKO GREMOLATA	32

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% SERVICE CHARGE ADDED TO ALL PARTIES.
ALL CREDIT CARD TRANSACTIONS WILL INCUR A CONVENIENCE FEE.



PRIME STEAKS/LA BISTECCA

8OZ FILET MIGNON	59
12OZ FILET MIGNON	70
14OZ NY STRIP	65
18OZ RIBEYE	74
32OZ TOMAHAWK	150

STEAK ADDITIONS:

ADD: SHRIMP \$18 | LOBSTER TAIL \$MP

OSCAR STYLE BÉARNAISE, ASPARAGUS, LUMP CRAB MEAT	18
BÉARNAISE HOLLANDAISE WITH TARRAGON REDUCTION	6
AU POIVRE BLACK PEPPER CREAM SAUCE	6
GORGONZOLA FONDUE BLUE CHEESE MELT	6
BORDELAISE BORDEAUX WINE AND DEMI REDUCTION	6

SIDES

BRUSSELS SPROUTS PANCETTA MARMALADE, PARMESAN	13	WHIPPED POTATOES CREAM, BUTTER, SEA SALT	13
ASPARAGUS BROWN BUTTER, PARMESAN CHEESE	13	ROASTED MUSHROOMS MIXED MUSHROOMS, ROASTED GARLIC HERB BUTTER, SHALLOTS, PECORINO	13
CREAMED CORN SWEET CORN, BOURSIN CREAM REDUCTION	13	TWICE LOADED BAKED POTATO GARLIC HERB BUTTER, CREME FRAICHE, PANCETTA, PARMESAN, CHIVES	16
BROCCOLINI GARLIC HERB BUTTER, PARMESAN, GARLIC CHIPS	13		

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