

## FOR THE TABLE

### FOCACCIA RIPIENA

Baked with Stracchino Cheese, Potato, Pesto - 16

### SALUMI & CHEESE BOARD

Medio - 19 / Grande - 27

### CAVIAR FRIES

Crème Fraîche, Shallot, Caviar  
Cured Egg Yolk - 38

### MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil - 18

### BRAISED WAGYU BEEF CHEEKS

Seasonal Vegetable Fregola, Pumpkin Seed  
"Togarashi" - 28

### POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo - 19

### BURRATA

Peach, Pickled Shallot, Speck,  
Roasted Crumbed Pistachio - 22

## SALADS

### THE AMERICANO WEDGE

Marinated Tomatoes, Crispy Lardons, Bleu Cheese,  
Buttermilk Dressing - 18

### CAESAR

Colatura Dressing, Parmigiano, Garlic Crumble - 18

### HEIRLOOM TOMATO SALAD

Roasted Beets, Formaggio del Contadino, Cucumber  
Vinaigrette - 18

## FRUTTI DI MARE

### HAMACHI CRUDO

Avocado Purée, Calabrian Chili Crisp, Citrus - 25\*

### SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 32\*

### OYSTERS ON THE HALF SHELL

Daily Market Selection, Prosecco Mignonette - MP

### SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection  
Medio - MP / Grande - MP  
Add 2oz Caviar - 70\*

### ALASKAN KING CRAB

Served Chilled or Hot, Butter, Lemon - MP

### 12oz LOBSTER TAIL

Garlic Butter, Lemon - MP

### ROASTED CLAMS

Garlic Sofrito, Italian Sausage Polpetta, Smoked Paprika  
Oil - 20

### OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers - 24

### SALT & PEPPER FRITTO MISTO

Rock Shrimp, Calamari, Cherry Peppers,  
Green Onion - 24

## HOUSE MADE PASTA

### PASTA AL POMODORO

Chef's Signature Sauce - 25

### MINT RICOTTA DOPPIO

Ricotta, Mint Pea Puree, Brown Butter, Mushrooms - 36

### TRENETTE ALL'ARAGOSTA

Lobster, Calabrian Chili Butter, Pickled Green Onion Pesto - 45

### TAGLIATELLE WAGYU BOLOGNESE

Tenderloin, Wagyu, & Pork Ragù, Fontina Fonduta - 36

### BRAISED SHORT RIB & BONE MARROW RAVIOLI

Horseradish Agliata, Chicken Glacé - 36

### SQUID INK STRIGOLI

Clams, Mussels, Calamari, Mint Mollica - 40

## STEAKS\*

From our Mesquite & Pecan Wood Burning Grill

FLAT IRON / 10oz - 45

FILET / Center Cut 10oz - 65

RIBEYE / 16oz - 75

NEW YORK / 14oz - 70

DRY- AGE RIBEYE / 20oz - 120

TOMAHAWK / 40oz - 160 Market Availability

### SAUCES-4

- + Americano Steak Sauce
- + Salsa Verde
- + Truffle Jus
- + Horseradish Crema
- + Sauce Flight - 11

### SIDES

- + Green Beans, Guanciale, Calabrian Onions, Almonds - 14
- + Potato Purée, Chicken Jus, Crispy Shallot - 12
- + Roasted Asparagus, Caper, Lemon, Goat Cheese - 16
- + Roasted Wild Mushrooms - 16
- + Italian Fries, Roasted Garlic Aioli - 8
- + Macaroni Tre Formaggi - 12
- + Artisan Bread by Noble, Smoked Tomato Butter - 7

## ENTRÉES

STRIPED SEA BASS / Rock Shrimp, Clams, Farro, Sunchoke - 45

ICELANDIC SALMON / Patty Pan Squash, Soubise, Seasonal Mushrooms, Salmoriglio - 38\*

ROASTED HALF MARY'S CHICKEN / Truffle Chicken Jus, Roasted Root Vegetables, Salsa Verde - 33

SPICED MOULARD DUCK BREAST / Cauliflower Purée, Foie Gras, Huckleberry Jus - 48\*

VEAL CHOP PARMIGIANA / Melted Baby Tomatoes, Burrata - 65

### BY CHEF SCOTT CONANT

Please be advised, we can only accommodate up to four (4) payments per party. Parties of six (6) or more will be subject to an automatic 20% gratuity.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SPECIALTY COCKTAILS

**VERSACE ON THE FLOOR** / Serrano Fresno Chili Infused Vodka, Coconut White Balsamic, Mesquite Honey, Basil-Olive Oil Foam - 20\* †

**DRUNKEN WIFEY** / El Tequileño Tequila, House-Made Limoncello, Elderflower, Italian Herbs - 18

**THE 5TH 'C'** / Hangar One Orange Blossom Vodka, Passoa Passionfruit, Starlino Bitter Orange Apertif, All Spice, Grapefruit White Balsamic, Hopped Grapefruit Bitters, Citrus Miscela - 18

**BURY ME INSIDE THE LOUIS STORE** / Laird's Apple Brandy, Pear Liquor, Spiced Sauternes, Lemon, Aromatic Bitters, Slight Effervescence - 17

**IMPOSTER SYNDROME** / Nosotros Mezcal, Hennessy VS, Sherry, Cassis, Rosemary, Sage, Cranberry - 17

**TOM FORD** / Barrel Aged Toki Whisky, Vanilla Orange Infused Tuaca, Galliano, Walnut Bitters, 'Americano' Eau de Parfum - 18 †

**PARADISO** / Diplomatico Planas & Matuano Rum, Select Apertivo, Pimento Dram, Chinola, Green Walnut Liqueur, Honey, Lime - 17 †

**DIAMOND IN THE ROUGH** / Quechal Sotol Mezcal, Strega, Cynar, Pivon, Lemon Cardamom Eucalyptus Bitters - 16

**FROM RAGS TO RICHES** / Bone Marrow & Black Garlic Infused High West Double Rye, Amaro Nonino, Avena, 10yr Madeira, Black Truffle Oil - 27  
*Bartender's Twist - Add Caviar Bump - 15*

**TOUGH COOKIE** / Cookie Butter Infused Uncle Nearest Bourbon, Faretti Biscotti, Mole Bitters - 17 †



## SOMMELIER'S PICKS BY THE GLASS

### BUBBLES

**Franciacorta**, Castello Bonomi, *Cuvee 22*, Lombardy, Italy, NV - 22

**Prosecco**, Drusian Brut Superiore, Valdobbiandene, Italy, NV - 15

**Rosé** Le Contesse, Veneto, Italy, NV - 15

**Champagne**, Collet Brut, Champagne, France, NV - 29

**Champagne**, Moet & Chandon, Champagne, France, NV, 187mL *Split* - 30

### WHITE

**Pinot Grigio**, Le Monde, Friuli, Italy, 2021 - 15

**Sauvignon Blanc**, Via Alpina, Friuli Italy, 2021 - 16

**Soave**, PRA, *Otto*, Veneto, Italy, 2021 - 16

**Chardonnay**, De Forville, *Ca' del Buc*, Piedmont, Italy, 2021 - 17

**Chardonnay**, Miner Family Vineyards, Napa Valley, California, 2022 - 25

### ROSÉ

**Sangiovese**, Donna Laura, *Ali*, Tuscany, 2022 - 15

### RED

**Pinot Noir**, Argyle Reserve, Willamette, Oregon, 2021 - 18

**Pinot Noir**, DuMol, Russian River Valley, California, 2018 - 34

**Nebbiolo**, Paolo Scavino, Langhe, Italy, 2021 - 22

**Nebbiolo**, Paolo Conterno, Barolo, Italy, 2018 - 32

**Primitivo**, Vespa, *Bruno Dei Vespa*, Puglia, Italy, 2020 - 15

**Sangiovese**, Caprili, Rosso di Montalcino, Tuscany, Italy, 2020 - 20

**Cabernet Sauvignon**, Chappellet Mount Cuvee, Napa Valley, California, 2021 - 28

**Cabernet Sauvignon**, Justin, Paso Robles, California, 2020 - 21

**Cabernet Sauvignon**, Hess, *Lion Tamer*, Napa Valley, California, 2019 - 42

**Super Tuscan**, Avignonesi, *Grifi*, Toscano Rosso, Tuscany, Italy, 2019 - 23

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† May Contain Nuts