

## FOR THE TABLE

**HOUSE-MADE FOCACCIA**  
Stracchino, Rosemary, Pesto - 15

**SALUMI & CHEESE BOARD**  
Medio - 19 / Grande - 27

**CAVIAR FRIES**  
Crème Fraîche, Shallot, Caviar  
Cured Egg Yolk - 38

**MEATBALL POMODORO**  
Straciatella, Garlic Mollica, Basil - 18

**BRAISED WAGYU BEEF CHEEKS**  
Seasonal Vegetable Fregola, Pumpkin Seed  
"Togarashi" - 28

**POLENTA "CREMOSA"**  
Seasonal Mushrooms, Truffle Sugo - 19

**BURRATA**  
Grilled Poached Pears, Speck, Frisee,  
Croutons, Crumbled Pistachio - 22

## SALADS

**THE AMERICANO WEDGE**  
Marinated Tomatoes, Crispy Lardons, Bleu Cheese,  
Buttermilk Dressing - 18

**CAESAR**  
Colatura Dressing, Parmigiano, Garlic Crumble - 18

**ROASTED BABY BEETS**  
Roasted Beets, Blood Orange Vinaigrette, Cardomom  
Whipped Cheese - 18

## FRUTTI DI MARE

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

**SHRIMP COCKTAIL**  
Lemon, Cocktail Sauce - 36\*

**OYSTERS ON THE HALF SHELL**  
Daily Market Selection, Prosecco Mignonette - MP

**SEAFOOD TOWER**  
Shrimp, Oysters, Daily Market Selection  
Medio - MP / Grande - MP  
Add 1oz Calvisius Caviar - 70\*

**ALASKAN KING CRAB**  
Served Chilled or Hot, Butter, Lemon - MP

**ROASTED CLAMS**  
Garlic Sofrito, Italian Sausage Polpetta, Smoked Paprika  
Oil - 22

**OLIVE OIL POACHED OCTOPUS**  
Fingerling Potatoes, Olives, Capers - 25

**SALT & PEPPER FRITTO MISTO**  
Rock Shrimp, Calamari, Cherry Peppers,  
Green Onion - 24

**12oz LOBSTER TAIL**  
Garlic Butter, Parsley, Lemon - MP

## HOUSE MADE PASTA

**PASTA AL POMODORO**  
Chef's Signature Sauce - 26

**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 - 37

## STEAKS\*

From our Mesquite & Pecan Wood Burning Grill

**FLAT IRON / 8oz - 50**

**FILET / Center Cut 10oz - 71**

**NEW YORK/ 14oz - 75**

**RIBEYE / 16oz - 78**

**TOMAHAWK/ 40oz - 165 Market Availability**

### SAUCES - 4

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

### SIDES

- + Roasted Black Truffle Carrots, Toasted Hazelnut - 16
- + Potato Purée, Chicken Jus, Crispy Shallot - 12
- + Roasted Wild Mushrooms - 16
- + Roasted Brussel Sprouts, Calabrese, Crispy Shallots, Creme Fraiche - 15
- + Italian Fries, Roasted Garlic Aioli - 9
- + Macaroni Tre Formaggi - 12
- + Artisan Bread by Noble, Smoked Tomato Butter - 7

## ENTRÉES

**ICELANDIC SALMON / Parsnip Purée, Sunchokes, Hazelnut Pomegranate Gremolata, Seasonal Mushrooms - 38\***

**DIVER SCALLOPS / Butternut Squash Purée, Guanciale Agrodolce, Cherry Tomato, Delicata Squash - 47\***

**ROASTED HALF MARY'S CHICKEN / Truffle Chicken Jus, Seasonal Roasted Vegetables, Salsa Verde - 36**

**SPICED MOULARD DUCK BREAST / Cauliflower Purée, Sunchoke, Mushroom, Huckleberry Jus - 50\***

**VEAL CHOP PARMIGIANA / Melted Baby Tomatoes, Burrata, Fried Basil - 65 Market Availability**

### 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 - 20

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

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

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

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

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

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

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



## SOMMELIER'S PICKS BY THE GLASS

### BUBBLES

**Franciacorta**, Castello Bonomi, *Cuvee 22*, Lombardy, Italy, NV - 23

**Prosecco**, Drusian Brut Superiore, Valdobbiandene, Italy, NV - 16

**Rosé** Le Contesse, Veneto, Italy, NV - 16

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

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

### WHITE

**Pinot Grigio**, Villa Varda, Friuli, Italy, 2021 - 16

**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 - 16

### RED

**Pinot Noir**, North Valley, 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 - 16

**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

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

† May Contain Nuts