

FOR THE TABLE

HOUSE-MADE FOCACCIA

Stracchino, Potato, Pesto - 15

SALUMI & CHEESE BOARD

Medio - 19 / Grande - 27

BONE MARROW

Fresno Jam, Parsley Salad, Caramelized Onions, Grilled Bread - 32

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

Cherry Mustarda, Grilled Saturn Peach, Arugula - 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

CAVIAR FRIES

Crème Fraîche, Shallot, Caviar, Cured Egg Yolk - 38

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

MISHIMA WAGYU / 12oz - 135 Market Availability

SAUCES - 4

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

SIDES

- + Broccolini, Calabrian Chili Crisps, Crispy Shallots - 15
- + Potato Purée, Chicken Jus, Crispy Shallots - 12
- + Roasted Wild Mushrooms - 16
- + Roasted Asparagus, Tarragon Vinaigrette, Cured Egg Yolk - 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 / Cherry Jus, Morrels, Cippolini Onions, Cauliflower Purée - 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

NITRO ESPRESSO MARTINI/ Ketel One Vodka, Mr. Black, Averna, Passport Cold Brew, Orange Bitters

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

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, Averna, 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, La Spinetta, Tuscany, Italy, 2022 - 16

RED

Pinot Noir, North Valley, Willamette, Oregon, 2021 - 18

Pinot Noir, Cotiere, Sta. Rita Hills, California, 2019 - 28

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

Nebbiolo, Marcarini, Barolo, Italy, 2017 - 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

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† May Contain Nuts