

FOR THE TABLE

FOCACCIA RIPIENA

Baked with Stracchino Cheese, Potato, Pesto - 16

SALUMI & CHEESE BOARD

Chef's Daily Selection
Medio - 19 / Grande - 27

CAVIAR FRIES

Crème Fraîche, Shallot, Caviar
Cured Egg Yolk - 38

SALADS

THE AMERICANO WEDGE

Butter Bibb Lettuce, Marinated Tomatoes, Crispy Lardons, Bleu Cheese, Buttermilk Dressing - 18

CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble - 18

BURRATA

Sweet Pepperonata, Basil Oil, Botarga, Noble Bread - 21

CITRUS SALAD

Bitter Greens, Seasonal Citrus, Feta, Toasted Almond - 20

APPETIZERS

SALT & PEPPER FRITTO MISTO

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

MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil - 18

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers - 24

BRAISED WAGYU BEEF CHEEKS

Seasonal Vegetable Fregola, Pumpkin Seed "Togarashi" - 28

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo - 19

CHILLED SEAFOOD

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 - 50*

HOUSE MADE PASTA

PASTA AL POMODORO

Chef's Signature Sauce - 25

AGNOLOTTI DEL PLIN

Braised Duck, Foie Gras Emulsion, Port - 32

TRENETTE ALL'ARAGOSTA

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

TAGLIATELLE WAGYU BOLOGNESE

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

BRAISED SHORT RIB & BONE MARROW RAVIOLI

Horseradish Agliata, Chicken Glacé - 36

STEAKS*

From our Mesquite & Pecan Wood Burning Grill

FLAT IRON / 10oz - 45

FILET / Petite 6oz - 55 / Center Cut 10oz - 65

RIBEYE / 16oz - 75

BONE-IN RIBEYE / 20oz - 90

NEW YORK/ 14oz - 70

LONG BONE RIBEYE/ 40oz - 160 Market Availability

SAUCES-5

- + Americano Steak Sauce
- + Salsa Verde
- + Truffle Jus
- + Horseradish Crema
- + Sauce Flight - 13

SIDES

- + Charred Broccolini - 13
- + Potato Purée, Chicken Jus, Crispy Shallot - 12
- + Heirloom Carrots, Truffle Honey, Hazelnuts - 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

SEARED FAROE ISLAND SALMON / Cauliflower, Mushrooms, Pine Nut Gremolata - 37*

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

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

VEAL CHOP PARMIGIANA / Melted Baby Tomatoes, Burrata - 65

BYCHEFSCOTTCONANT

CHEF DE CUISINE / Chad Morgan

EXECUTIVE SOUS CHEF / Tina Gamel

Please be advised, we can only accomodate 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

MOLTO EXTRA / Basil Hayden Bourbon, Naran Mezcal, Strega, Heirloom Alchemist - 18

DOLCE & BANANA / Johnnie Walker Black, Amaro Averna, Giffard Banane du Bresil, Dolce Late Harvest - 18

SAY YOU WANT THIS / Dos Hombres Mezcal, Ramazzotti Rosato, Starlino, Heirloom Genepy, Lillet Blanc, Lemon & Rhubarb Bitters - 19



SOMMELIER'S PICKS BY THE GLASS

BUBBLES

Franciacorta, Contadi Castaldi Brut, Lombardy, Italy, NV - 24

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

Rosé Le Contesse, Veneto, Italy, NV - 15

Champagne, Drappier, *Carte d'Or*, Champagne, France, NV - 29

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

ROSÉ

Pinot Noir, Castello di Titignano Salviano, *Salviano*, Umbria, Italy, 2021 - 15

WHITE

Pinot Grigio, Le Monde, Friuli, Italy, 2019 - 15

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

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

Chardonnay, Antinori, Bramito, Umbria, Italy, 2021 - 17

Chardonnay, Miner Family Vineyards, Napa Valley, California, 2018 - 24

RED

Pinot Noir, Willful Wine Co., *Jezebel*, Willamette, Oregon, 2021 - 17

Pinot Noir, Walt, Santa Rita Hills, California, 2020 - 26

Pinot Noir, Adelsheim, Willamette, Oregon, 2021 - 34

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

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

Primitivo, Vespa, *Bruno Dei Vespa*, Puglia, Italy, 2018 - 15

Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2020 - 19

Cabernet Sauvignon, Sinegal, Napa Valley, California, 2019 - 30

Cabernet Sauvignon, Justin, Paso Robles, California, 2019 - 20

Cabernet Sauvignon, Hess, *Lion Tamer*, Napa Valley, California, 2018 - 42

Super Tuscan, Avignonesi, *Grifi*, Toscano Rosso, Tuscany, Italy, 2018 - 23

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