

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

HEIRLOOM TOMATO PANZANELLA

Heirloom Tomatoes & Cantelope, Ciabatta, Whipped Parmesan, Roasted Radicchio, Hazelnut Vinaigrette - 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 Polpette, 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

HOUSE MADE PASTA

PASTA AL POMODORO

Chef's Signature Sauce - 26

TRENETTE ALL'ARAGOSTA

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

LAMB PAPPARDELLE

Braised Lamb, House-made Pomodoro Sauce, Castelvetro, Smoked Ricotta - 36

TAGLIATELLE WAGYU BOLOGNESE

Tenderloin, Wagyu, & Pork Ragu, 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, Snap Peas, Pine Nut Gremolata, Seasonal Mushrooms - 38*

DIVER SCALLOPS / Guanciale Agrodolce, Green Pea Purée, Marinated Tomato, Patty Pan Squash - 47*

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

SPICED MOULARD DUCK BREAST / Cherry Jus, Morrels, Cipolini 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

DONATELLA / Ketel One Peach & Orange Blossom Vodka, Pear, Lillet, Strawberry Basil Vanilla Syrup, Aperitivo Citrus Foam

COCOA CHANEL / Zephyr Blue Gin, Italicus, Giffard Cacao, Lemon, Rhubarb, Elderflower Tonic

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

RIZZBERRY / Celaya Reposado Tequila, House-Made Limoncello, Orgeat, Stambecco, Raspberry Balsamic

COMFORTABLY PLUM / Redemption Rye, Plum, Chicory Liqueur, Cardamom and Peach Bitters

IT'S NOT THAT DEEP / Rose Gin, Guava Juice, Hibiscus, Lime, Franciacorta

THE MENACE / Monkey Shoulder Scotch, Tanqueray 10, Mezcal, Mango, Turmeric & Ginger, Triple Sec, Lemon, Orange

FROM RAGS TO RICHES / Bone Marrow & Black Garlic Infused High West Double Rye, Amaro Nonino, Averna, 10yr Madeira, Black Truffle Oil - 27



SOMMELIER'S PICKS BY THE GLASS

BUBBLES

Franciacorta, Castello Bonomi, *Satin*, Lombardy, Italy, 2014 - 25

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, Wonderland Project, *Two Kings*, Sonoma County, CA, 2021 - 20

Pinot Noir, Adelsheim, *Breaking Ground*, Willamette, OR, 2021 - 34

Nebbiolo, De Forville, *San Rocco*, Langhe, Italy, 2020 - 22

Nebbiolo, Figli Luigi Oddero, *Convento*, Barolo, IT, 2017 - 32

Primitivo, Vespa, *Bruno Dei Vespa*, Puglia, IT, 2020 - 16

Sangiovese, Silvio Nardi, Rosso di Montalcino, Tuscany, Italy, 2021 - 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