

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

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

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
Viniagrette - 20

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 - 50*

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

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 RagU, 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

LONG BONE RIBEYE / 40oz - 160 Market Availability

DRY-AGE BONE IN RIBEYE / 20oz - 120 Market Availability

DRY-AGE BONE IN NEW YORK / 18oz - 95 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
- + 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

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

BY CHEF SCOTT CONANT

CHEF DE CUISINE / Chad Morgan

EXECUTIVE SOUS CHEF / Tina Gamel

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

APRIL SHOWERS / Diega Rosa Gin, Ramazzotti Rosato, Genepy, Starlino, Cocchi Rosa, Lemon & Rhubarb Bitters - 18

CAFE FUMOSO / Dos Hombres Mezcal, Cascara Liqueur, Espresso, Molé Bitters - 18

FIORE DI VITAE / Salvadoreno Coffee Rum, Bacardi, Pomegranate, Lavender, Primitivo, Flores Bitters - 17

TAKE ME HOME / Uncle Nearest 1884, Vanilla & Apricot Giffard, Maraschino, Lime, Mint, Creme de Noyaux Float - 19 †

SUMMER LOVIN' / Chamomile Grappa, Chateau Aloe, Yuzuri, Grapefruit - 17

LIVE AND LET THAI / Thai Tea infused Vodka, Velvet Falernum, Chocolate Spice Bitters, Pandan, Blood Orange, Prosecco - 18 †



SOMMELIER'S PICKS BY THE GLASS

BUBBLES

Franciacorta, Contadi Castaldi Brut, Lombardy, Italy, NV - 22

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

WHITE

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

Sauvignon Blanc, Gradis'Ciutta, Coloio, Italy, 2021 - 16

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

Chardonnay, Polvaro, Venezia, Italy, 2018 - 17

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

ROSÉ

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

RED

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

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

Pinot Noir, Ramey, Russian River Valley, California, 2018 - 32

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, 2020 - 20

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