

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

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 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

HOUSE MADE PASTA

SPAGHETTI AL POMODORO

Slow Cooked Tomatoes, Basil, Confit Garlic Chili, Parmesan - 26

LAMB PAPPARDELLE

Braised Lamb, Tomato, Castelvetro, Smoked Ricotta - 36

TAGLIATELLE WAGYU BOLOGNESE

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

BRAISED SHORT RIB & BONE MARROW CAMELLI

Horseradish Agliata, Chicken Glacé - 37

STEAKS

From our Mesquite & Pecan Wood Burning Grill*

FILET / Center Cut 10oz - 71

NEW YORK/ 14oz - 75

RIBEYE / 16oz - 78

DRY-AGED RIBEYE / 22oz - 95

PORTERHOUSE/ 40oz - 195 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

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 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, Turkish Tobacco 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

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† May Contain Nuts