

ANTIPASTI / APPETIZERS

CHEF'S SALUMI & ITALIAN CHEESE

Pickled Vegetables, Conserva

HEIRLOOM CAPRESE

Buffalo Mozzarella, Basil Pesto

BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons
Anchovy Vinaigrette

CHOPPED SALAD

Salumi, Cucumber, Little Gem
Red Wine Vinaigrette

ARUGULA SALAD

Pecans, Pomegranate, Goat Cheese

CHARRED OCTOPUS

Gigante Beans, Limoncello, Radish

TUSCAN CARNE CRUDA*

Lemon, Capers, Shallot

SAN DANIELLE PROSCIUTTO

Poached Pear, Apple, Baby Kale, Quince
Vinaigrette

Add Gnocco Fritto

Add Burratta

FRIED CALAMARI

Pickled Peppers, Guanciale
Calabrian Aioli

STEAMED CLAMS

Tomato, Fennel

CRUDO / RAW BAR

OYSTERS*

Daily Selection - 1/2 Dozen

TUNA TARTARE*

Crispy Rice, Cucumber, Lemon

TAYLOR BAY SCALLOPS*

Agro Dolce, Melone

ABALONE*

Rabarbaro, Agrumi

SEAFOOD PLATTER*

Chef's Daily Selection of Grilled, Chilled
& Raw Seafood

Roasted & Grilled

Chilled & Raw*

PRIMI / PASTA

SPAGHETTI POMODORO

Cherry Tomato, Basil

LUMACHE BOLOGNESE

Beef, Pork & Veal Ragu

GNOCCHI

Fennel Sausage, Arugula-Basil Pesto

BEEF CHEEK RAVIOLI

Parmigiano Reggiano, European Butter
Aceto

CAPPELLACCI "OREGANATA"

Cauliflower, Spinach, Lemon, Garlic, Caper

BUTTERNUT SQUASH

AGNOLOTTI

Parmigiano Brodo, Crispy Sage, Vin Cotto

RIGATONI ARRABIATA

Cherry Tomato, Basil, Chile

LOBSTER CAMPANELLE

Tomato, Chile, Green Onion

BUCATINI ALLA

AMATRICIANA

Fresno Chile, Tomato, Guanciale

SECONDI / ENTREES

CHICKEN CACCIATORE

Tomato, Olives, Capers

BRAISED SHORT RIB

Horseradish Gnudi, Gremolata

PAN SEARED HALIBUT

Artichokes, Fennel, Gremolata

SCALLOPS* & PORK BELLY

Pickled Mustard Seed, Apricot

WHOLE FISH

Prepared Tableside

BRAISED PORK SHANK

Roveja Peas, Crispy Pork Skin

VEAL PARMESAN

Pomodoro, Mozzarella, Basil

ALLA GRIGLIA / THE GRILL

CREEKSTONE FARMS

FILET MIGNON*

8oz.

WHOLE BRANZINO

WAGYU TOMAHAWK*

48oz.

40 Days

HERITAGE FARMS PORK

T-BONE*

CAPE GRIM NY STRIP*

16oz.

DRY AGED STEAKS - RESERVED CUTS

This Artisanal method of aging beef is truly an extraordinary art, as less than 1% of all beef is dry aged. During the dry aging process, we control the temperature, airflow & humidity to develop our unique truffle, nutty, oaky & gorgonzola characteristics

DRY AGED RIB EYE*

30oz.

100 Days

DRY AGED TOMAHAWK*

42oz.

120 Days

DRY AGED PORTERHOUSE*

42oz.

130 Days

DRY AGED BONE-IN NY STRIP*

16oz.

100 Days

CONTORNI / SIDES

ROASTED BRUSSELS

SPROUTS

Pancetta, Chile Flake, Lemon

SEASONAL MUSHROOMS

Garlic, Thyme, Sherry

DELICATA SQUASH

Agro Dolce, Mint, Pinenuts

MASCARPONE MASHED

POTATOES*

Poached Egg, Guanciale, Pickled
Peppers

SPINACH & BABY KALE

Shallot, Garlic, Chile

ROASTED CAULIFLOWER

Pistachio Vinaigrette, Lemon

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

20% Gratuity will be added to all parties of 6 or more.