



Starters

Calamari Calamari fritti, spicy aioli 21

Meatballs Marinara sauce, salsa verde, shaved piave 24

Pulpo a Las Brazas Grilled octopus, 'Nduja, cannellini beans, saffron aioli 28

Charcuterie Board Chef's choice of cured meats, artisan cheeses, spreads, honey, dried fruits, pickled vegetables, nuts and olives 32

Burrata & Ham Grilled sourdough bread, prosciutto, peach apple fig mostarda 26

Seasonal Stuffed Peppers Crab salad, seasonal peppers, avocado mousse, beer battered squash blossoms, herb oil 26

Poached Pear Whipped ricotta, Prosciutto di Parma, crostini, browned butter, sage 21

Royal Osetra Caviar* Fine diced shallots, chopped eggs, crème fraîche, blinis 150 oz

Soup+Salads

Lentil Soup Shaved Grana Padano, basil, confit garlic and rosemary focaccia 16

Chopped Wedge Mesclun greens, blue cheese dressing, Gifford's bacon, fried shallots, Point Reyes 15

Caesar Kale and little gem, pickled red onions, croutons, Grana Padano, bottarga 16

Insalata Mista^v Mixed greens, creamy Italian herb dressing, jicama, heirloom tomato, pistachio parmesan 16

Caprese^v Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil 17

Raw Bar

Shrimp Cocktail | Hamachi Crudo* | Oysters* | Chilled Lobster | Seafood Tower* MP

Pasta

Ragu Pappardelle Braised short rib, whipped ricotta, Grana Padano, basil 36

Lamb Casarecce Braised lamb leg, merguez, tomato, cured egg yolk 42

Carbonara Guanciale, Pecorino Toscano, Au Koque sauce, bucatini 36

Dry Aged Bolognese Fennel, Parmigiano Reggiano 36

Fried Eggplant Parmesan Spaghetti, mozzarella, spicy marinara, parmesan, basil 34

Entrées

Scallops Chorizo verde, roasted red onions, saffron Meyer lemon Beurre blanc, watermelon radishes **39**

Chicken Parmesan Tomato sauce, mozzarella, basil **42**

Veal Piccata Bone-in chop, pasta, lemon caper butter sauce, parsley **65**

Iberico Secreto Iberian pork, salsa verde, arugula, Meyer lemon **67**

Walnut Crusted Halibut Marsala sauce, seasonal vegetables, green emulsion **52**

Cioppino Italiano San Marzano sauce, soffritto, mussels, clams, shrimp, crab meat, calamari, basil **46**

Slow Braised Rabbit Porcini tortellini, gorgonzola cream sauce, espagnole jus, herb oil **46**

Chicken Marsala Fettuccine, mushroom, parsley **38**

Steaks

8oz. Filet Mignon 64

32oz. Porterhouse 120

16oz. NY Strip 70

24 oz. Prime Bone-In Ribeye

Roasted sunchokes, essenza balsamico, blue cheese butter **90**

Toppers & Additions

Béarnaise **8** Blackened scallops **22** Grilled shrimp **18**

Sautéed wild mushrooms **10** Half Maine lobster **45** King crab **22**

Caramelized onions **8** Red wine demi-glace **8**

Sides

Supreme Asparagus^v Vinaigrette of herbs, olive tapenade, watercress **16**

Broccolini^v Citrus tahini, fennel vierge **16**

Roasted Gourmet Mushrooms^v Parsley butter, Grana Padano, breadcrumbs **16**

White Bean Cassoulet^v Tomato, seasonal vegetables, soffritto, fines herbes **18**

Crispy Duck Confit Potatoes Garlic oil, pecorino, aioli **16**

Spaghetti Squash^v Parmesan cream, breadcrumbs, Parmigiano Reggiano, micro parsley **18**

Zucchini Fries^v Cornmeal, fines herbes, Aleppo pepper, zucchini aioli **16**

Executive Chef: Lorenzo Reyes

20% Gratuity Added for Parties of 7 or More · ^vVegetarian · ^vVegan

*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.