



## Starters

- Tuscan Pork Belly** Cannellini, mushroom conserva, shaved pear and fennel 26
- Meatballs** Marinara sauce, salsa verde, shaved piave 26
- Poached Pear** Whipped ricotta, Prosciutto di Parma, crostini, browned butter, sage 21
- Calamari** Calamari fritti, spicy aioli 26
- Charcuterie Board** Chef's selection of cured meats, artisan cheeses, spreads and accoutrements 34
- N'duja Arancini** Sicilian rice fritters, N'Duja, tonnato aioli 21
- Royal Osetra Caviar\*** Fine diced shallots, chopped eggs, crème fraîche, blinis 150/oz

## Soup+Salads

- Zuppa Toscana** Italian sausage, ditalini pasta, vegetables, parmesan 17
- Chopped Wedge** Mesclun greens, blue cheese dressing, bacon, fried shallots, Point Reyes 16
- Caesar** Kale and romaine, pickled red onions, croutons, Grana Padano, bottarga 16
- Roman Tricolore** Garlic anchovy vinaigrette, mandarin orange, toasted almonds, frisée 16
- Caprese<sup>v</sup>** Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil 18

## Raw Bar

- Shrimp Cocktail** Jumbo prawns, horseradish cocktail sauce 30
- Hamachi Crudo\*** Leche de Tigre, charred pineapple, avocado mousse, Fresno chilies, micro cilantro 40
- Oysters\*** Chef's selection, Virginia. Lemon and mignonette 3/ea
- Lobster Tail\*** MP | **Seafood Tower\*** MP

## Pasta

- Ragu Pappardelle** Braised short rib, whipped ricotta, Grana Padano, basil 40
- Amatriciana** Rigatoni, pancetta, N'duja, San Marzano, Calabrian chili, Pecorino Romano 36
- Carbonara** Pancetta, bucatini, crispy prosciutto 36
- Dry Aged Bolognese** Fennel, Parmigiano Reggiano 38
- Fried Eggplant Parmesan<sup>v</sup>** Spaghetti, mozzarella, spicy marinara, parmesan, basil 34

## Entrées

- Iberico Secreto** Salsa verde, arugula, Meyer lemon 67
- Rack of Lamb** Potato purée, red wine demi glace, pistachio dust 60
- Braciolo** Flank steak, prosciutto, pine nuts, San Marzano tomatoes 42
- Cioppino Italiano** San Marzano sauce, soffrito, mussels, clams, shrimp, crab meat, calamari, basil 46
- Seared Scallops** Roasted tomato risotto, mascarpone, crab, charred gremolata, grilled lemon 46
- Veal Piccata** Bone-In chop, bucatini, lemon caper butter sauce, parsley 65
- Chicken Marsala** Linguini, mushroom, marsala cream, parsley 40
- Chicken Parmesan** Spicy marinara, mozzarella, basil 42
- Slow Braised Rabbit** Porcini tortellini, gorgonzola cream sauce, Espagnole jus, herb oil 46
- Walnut Crusted Halibut** Marsala sauce, seasonal vegetables, green emulsion 60

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## Steaks

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- 8oz. Filet Mignon\*** 69      **12oz. Dry Aged NY Strip\*** 120      **16oz. NY Strip\*** 75  
**10oz. Australian Wagyu Filet\*** 100      **24oz. Prime Bone-In Ribeye\*** 95

### Toppers & Additions

- Oscar style 30    Béarnaise 8    Beef bone marrow 10    Sautéed wild mushrooms<sup>V</sup> 12  
Calabrian Chile butter<sup>V</sup> 8    Chimichurri<sup>V</sup> 8    Coffee rub<sup>V</sup> 6    Italian rub<sup>V</sup> 6  
Half Main lobster 45    King crab 26    Blackened scallops 22    Grilled shrimp 18  
Roasted garlic butter<sup>V</sup> 6    Blue cheese butter<sup>V</sup> 14
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## Sides

- Roasted Beets<sup>V</sup>** Doble ricotta schmear, poppy seed, hibiscus & honeycomb glaze 18
- Brussels Sprouts<sup>V</sup>** Fig balsamic, goat cheese, curried pecans, Honeycrisp apple 18
- Asparagus<sup>V</sup>** Romesco, shaved parmesan, watercress 19
- Crispy Duck Confit Potatoes** Garlic oil, pecorino, aioli 18
- Roasted Gourmet Mushrooms<sup>V</sup>** Parsley butter, Brana Padano, breadcrumbs 18
- Roasted Heirloom Carrots<sup>V</sup>** Spiced yogurt, pickled fennel, pepitas, chile agave nectar, micro cilantro 18
- Zucchini Fries<sup>V</sup>** Cornmeal, fines herbes, aleppo pepper, zucchini aioli 18

*Executive Chef: Lorenzo Reyes*

20% Gratuity Added for Parties of 7 or More · <sup>V</sup>Vegetarian · <sup>V</sup>Vegan

\*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness