



Starters

- Meatballs** Marinara sauce, salsa verde, shaved piave 26
- Poached Pear** Whipped goat cheese, 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 & accouterments 34
- Wild Mushroom Arancini** Risotto, wild mushrooms, breadcrumbs, leek ash aioli 22
- Royal Osetra Caviar*** Royal Osetra, housemade kettle potato chips, crème fraîche, chives 150/oz
- Zucchini Fries^v** Cornmeal, fines herbes, aleppo pepper, zucchini aioli 16
- Fried Artichokes** Nduja, basil, parmesan, roasted garlic lemon panko 18
- Duroc Porchetta** Celery root puree, pesto, chicharron, bordelaise 36

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
- Caprese^v** Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil 18
- Mista Salad** Endive, radicchio, autumn harvest greens, piave cheese, roasted walnuts, fresh pears, pear vinaigrette 20
- Antipasto Salad** Chopped romaine, marinated olives, heirloom tomatoes, mortadella, sopressata, salame, mozzarella, pepperoncini, red wine vinaigrette 20

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

8oz. Lobster Tail* MP | **Seafood Tower*** MP

Pasta

- Ragu Pappardelle** Braised short rib, whipped ricotta, Grana Padano, basil 38
- Amatriciana** Rigatoni, pancetta, N'duja, San Marzano, Calabrian chili, Pecorino Romano 34
- Carbonara** Pancetta, bucatini, crispy prosciutto 34
- Dry Aged Bolognese** Fennel, Parmigiano Reggiano 32
- Fettuccine Alfredo** Garlic, cream, Grana Padano, fettuccini 32

Executive Chef: Lorenzo Reyes

Signature STEAKS

Japanese A5 Selection* MP | 8oz. Filet Mignon* 60
16oz. New York Strip* 75 | 10oz. Australian Wagyu Filet* 80
12oz. Australian Wagyu NY Strip* 120
24oz. Prime Bone-In Ribeye* 85 | 36oz. Porterhouse* 140
Surf & Turf* 100
8oz. Lobster Tail & 8oz. Filet
Prime Rib* 60
Slow roasted with au jus, horseradish cream

Sauces & Butters

Béarnaise 5 Roasted Garlic Butter[✓] 5 Au Poivre[✓] 5 Featured Rotating Butter[✓] 5
Chimichurri[✓] 5 Demi Glace[✓] 5 House Steak Sauce 5 Oscar Style 30

Housemade Steak Rubs

Coffee Rub 5 Italian Rub 5 Montreal 5 Peppercorn Crust 5

Accompaniments

Grilled Shrimp 18 8oz. Lobster Tail MP Blackened Scallops 22 King Crab 26
Sautéed Wild Mushrooms 12

Entrées

Rack of Lamb Potato purée, red wine demi glace, pistachio dust 55
Cioppino Italiano San Marzano sauce, soffrito, mussels, clams, shrimp, crab meat, calamari, basil 45
Seared Scallops Risotto, parmesan, jumbo crab, pesto rosso, charred lemon 46
Veal Piccata Bucatini, Lemon caper-butter sauce, parsley 58
Chicken Marsala Linguini, mushroom, marsala cream, parsley 38
Chicken Parmesan Spicy marinara, mozzarella, basil 42
Walnut Crusted Halibut Marsala sauce, seasonal vegetables, green emulsion 58
Pork Chop Bacon maple reduction, duck fat potatoes, asparagus 55
Shrimp Francese Colossal shrimp, white wine, butter, lemon, parsley, spaghetti 36
Eggplant Parmesan[✓] Spaghetti, mozzarella, spicy marinara, parmesan, basil 32

Sides

Brussels Sprouts[✓] Fig balsamic, goat cheese, curried pecans, Honeycrisp apple 16
Asparagus[✓] Romesco, shaved parmesan, watercress 15
Crispy Duck Confit Potatoes Garlic oil, pecorino, aioli 16
Roasted Gourmet Mushrooms[✓] Parsley butter, Grana Padano, breadcrumbs 14
Creamed Corn Shishito peppers, chives 14
Creamed Spinach Lemon roasted garlic 14
Broccolini Fennel vierge 16
Spicy Cauliflower Pesto Rosso, fresh herbs 16
Spaghetti Squash Formaggio foam, parmesan crisp 16
Mista Side Salad Endive, radicchio, autumn harvest greens, piave cheese, roasted walnuts, fresh pears, pear vinaigrette 15

20% Gratuity Added for Parties of 7 or More · [✓]Vegetarian · [✓]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