

“The Only” Oscietra Caviar

Caviar Cannoli
whipped mascarpone, chive
39

Classico
polenta blini, traditional garnish
30G • 248

Frutti Di Mare

A La Carte

Oysters on the Half Shell*
cherry pepper mignonette
36

Chilled Red King Crab
lemon, caper remoulade
115

Chilled Jumbo Prawns
horseradish cocktail, lemon aioli
36

Plateau Di Mare*

oysters, clams calabrese, jumbo shrimp, king crab, Maine lobster, grilled seafood salad, toro and caviar

Piccolo | **Grande**
125 | 455

Crudi

Tuna Tartare*
Sorrento lemon, basil, crispy rice
34

Fluke Crudo*
jalapeño, cucumber, lime vinaigrette
32

Steak Tartare*
smoked egg yolk, sunchoke, chili
36

Insalate E Antipasti

Little Gem Caesar*
aged Parmigiano, breadcrumbs
25

Wild Arugula
artichoke, tomato, ricotta salata
26

Baked Clams
bacon, pancetta, Sicilian oregano
31

Burrata di Puglia
squash caponata, pesto, prosciutto
27

Fritto Misto
calamari, red shrimp, zucchini
31

Meatballs
pomodoro, Parmigiano fonduta
28

Pasta

Fettuccine Alfredo alla Romana
prepared tableside, serves 2
aged Parmigiano, burro di bufala
75

Fusilli
wagyu beef ragu, garlic butter, pangrattato
45

Bucatini
Maine lobster, tomato, Calabrian chili butter
55

Tortellini
butternut squash, saba, amaretti
42

Lasagna
roasted wild mushroom, black truffle
39

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.

Secondi

Veal Chop Parmigiana
burrata, tomato, basil
75

Grilled Branzino
pesto rosso, charred eggplant, basil
59

Dover Sole Piccata
lemon caper beurre blanc, wilted greens
98

Roasted Heritage Chicken
marsala mushroom jus, cipollini agrodolce
49

Grilled Lion's Mane Mushrooms
polenta, scallion pesto, confit tomato
39

Bistecca

*Our steaks are sourced from family farms and iconic ranches devoted to raising extraordinary beef.
All steaks are finished with cultured butter and porcini-herb sea salt.*

Prime

9 oz. Filet Mignon*
Schuyler Ranch, Nebraska
87

**40 oz. Dry-Aged
Bistecca Fiorentina***
Double R Ranch, Washington
carved tableside
porcini, peppercorn, salsa verde
235

16 oz. Ribeye*
Little Belt Ranch, Montana
102

**14 oz. Bone-In
Filet Mignon***
Schuyler Ranch, Nebraska
130

**18 oz. Bone-In Dry-Aged
NY Strip***
Double R Ranch, Washington
108

American Wagyu

6 oz. Filet Mignon*
Akaushi Reserve, Texas
94

10 oz. NY Strip*
Snake River Farms Gold, Idaho
145

Enhancements

Truffle Short Rib & Egg Yolk Raviolo 28

Brunello Beef Jus 5

Butter-Poached Maine Lobster Tail 55

Caper Salsa Verde 5

Grilled Red King Crab Merus Scampi 52

Béarnaise 5

Contorni

Fingerling Potatoes
Parmigiano, truffle aioli
19

Butternut Squash Gnocchi al Forno
Castelmagno fonduta, truffle
25

Creamed Tuscan Kale
crispy guanciale
20

Yukon Gold Potato Purée
roasted garlic, rosemary
20

Broccoli Rabe
walnut bagna càuda
19

Roasted Mushrooms
vin santo, shallot
21

Grilled Asparagus
lemon, Parmigiano
20

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