

# Suppa / Insalata

<b>SOUP OF THE DAY</b> ask your server for the soup of the day	10
<b>*CAESAR</b> romaine hearts, croutons, creamy Caesar dressing, parmigiana, Moroccan white anchovies	10
<b>*TABLESIDE CAESAR (per guest, two guest minimum)</b> romaine hearts, croutons, lemon, extra virgin olive oil, pecorino Romano, Parmesan reggiano, anchovy, garlic, egg	13
<b>*HEARTS OF PALM</b> avocado, sweet onions, mixed greens, baby heirloom tomato, mozzarella di bufala, capers, Italian vinaigrette	14
<b>*HOUSE SALAD</b> mixed greens, carrots, tomato, red onions, Italian vinaigrette	9
<b>BEET SALAD</b> baby beets, arugala, Burrata, herb vinaigrette, pistachio	11
<b>WEDGE</b> iceburg lettuce, cherry heirloom tomatoes, pancetta, red onions, gorgonzola dolce	11

# Antipasti

<b>*COLD SEAFOOD PLATTER (for two)</b> 1/4 lb king crab legs, 6 oysters, 2 tiger prawns, 1 lobster tail, mignonette, cocktail sauce, lemon	74
<b>*OYSTERS ON HALF SHELL (half dozen)</b> choice of oysters, mignonette, lemon	21
<b>SHRIMP COCKTAIL</b> black tiger prawns, fresh basil, lemon scented cocktail sauce	17
<b>ANTIPASTO PLATTER</b> parmigiano, mozzarella di bufala, pecorino romano, ubriaco, hot capicola, prosciutto finocchiona salumi, pickled vegetables, roasted peppers, olives and parmesan crostini, gorgonzola dolce, honeycomb	20
<b>CALAMARI FRITTI</b> crispy calamari, pepperoncini, marinara	13
<b>CAPRESE</b> mozzarella di bufala, heirloom tomato, fresh basil	14
<b>BRUSCHETTA</b> citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	11
<b>MARGHERITA FLATBREAD "PIZZA"</b> fresh mozzarella, marinara, heirloom tomato, fresh basil, extra virgin olive oil	15
<b>KETO "PIZZA"</b> Zucchini crust, Calabrian chilies, fresh mozzarella, Kalamata olives, Italian sausage	17
<b>STUFFED MUSHROOMS</b> portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc	14
<b>MEATBALLS</b> veal, pork and beef blend, marinara, mozzarella	13

*\*Consumer Advisory - The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions.*

*Gluten Free Options Available. Please note that our restaurant is not set up as a strictly gluten free environment.*

*20% gratuity will be added automatically to all parties of 6 or more.  
Large parties can be split up to a maximum of four checks*

# Entrées

<b>ALASKAN KING CRAB LEGS</b>	(24oz)	99
split crab legs, drawn butter, choice of potato or side pasta or broccolini	(32oz)	133
<b>ATLANTIC LOBSTER TAIL 13oz</b>		65
drawn butter, choice of potato or side pasta or broccolini		
<b>*SWORDFISH PUTTANESCA</b>		28
cherry heirloom tomatoes, Kalamata olives, anchovies, capers		
<b>*PAN-SEARED SALMONE</b>		35
wild caught Atlantic salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweetie drop peppers with romesco sauce, seasonal vegetables		
<b>*CHILEAN SEA BASS</b>		43
pan-seared sea bass, grilled asparagus, fra diavolo		
<b>*CIOPPINO SEAFOOD</b>		45
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini		
<b>PICCATA</b>	26 Chicken/35 Veal	
chicken or veal, lemon, capers, white wine, broccolini		
<b>MARSALA</b>	26 Chicken/35 Veal	
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano		
<b>PARMIGIANO</b>	26 Chicken/35 Veal	
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano		

# Pasta

<b>LOBSTER RAVIOLI</b>		36
lobster, brandy cream sauce		
<b>EGGPLANT "LASAGNA"</b>		21
layers of eggplant, ricotta, mozzarella, Parmigiano		
<b>LASAGNA BOLOGNESE</b>		25
baked fresh to order		
<b>SAUSAGE TOSCANA</b>		23
rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil and ricotta salata cheese		
<b>SHRIMP TOSCANA</b>		32
spaghetti, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil		
<b>SEAFOOD LINGUINI</b>		34
clams, shrimp, mussels, pork guanciale, lemon, white wine		
<b>CARBONARA LEMON TAGLIOLINI</b>		29
smoked pancetta, fresh peas, mushrooms, cream sauce		
<b>FETTUCCINE ALFREDO</b>		19
alfredo cream, <i>with chicken 24, with shrimp 28</i>		
<b>"SPAGHETTI" BOLOGNESE</b>		20
spaghetti pasta, tomato, basil, meat sauce		
<b>"SPAGHETTI" &amp; MEATBALLS</b>		25
spaghetti pasta, tomato, basil, meatballs (veal, pork, & beef blend)		
<b>SHRIMP SCAMPI SPAGHETTI</b>		35
tiger prawns, fresh basil, cherry tomatoes, lemon beurre blanc sauce		
<b>GNOCCHI WITH PANCETTA AND KALE PESTO</b>		22
crispy pancetta with a lemon and kale pesto		
<b>CACIO E PEPE</b>		21
cheese and pepper with bucatini		

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# Prime Steaks and Chops

<b>*FILET MIGNON</b> house center-cut beef tenderloin, grilled, 8oz	55
<b>*RIBEYE</b> loaded with flavor and well marbled, grilled, 18oz	58
<b>*NEW YORK STRIP</b> buttery flavor, grilled, 16oz	57
<b>*LAMB CHOPS</b> domestic lamb, grilled, 12oz, Tuscan roasted potatoes, Italian herbs, assorted baby carrots, mint demi-glace	49
<b>*CLASSIC SURF &amp; TURF</b> grilled filet mignon, 8oz with broiled Atlantic lobster tail, 6oz	76
<b>*FILET AL OSCAR</b> grilled filet with béarnaise sauce, ¼lb king crab legs, asparagus, and whipped potatoes	76

## Our Signature Specialties – Limited Availability Nightly

<b>VEAL OSSO BUCO</b> braised bone-in veal shank, fettuccine, 24oz	55
<b>*BISTECCA ALLA FIORENTINA</b> Italian Porterhouse, grilled, carved tableside, 32oz	95
<b>TABLESIDE EXPERIENCE FOR 2</b> Choice of Cocktails, Tableside Caesar Salad, *Bistecca alla Fiorentina carved at your table, Banana Foster Flambé tableside	169

### Steak Additions:

TRUFFLE BUTTER	5
OSCAR STYLE KING CRAB ¼lb	21
KING CRAB LEGS 12oz	44
GORGONZOLA DOLCE CRUST	9
TIGER PRAWN SCAMPI (3)	13
ATLANTIC LOBSTER TAIL 6oz	21

### Sauce:

BÉARNAISE	4
GARLIC BUTTER	
BRANDY PEPPERCORN	
RED WINE DEMI-GLACE	

### Contorni:

ASPARAGUS GRILLED	10
BROCCOLINI	
MUSHROOMS SAUTÉED	
MIXED SPRING VEGETABLES SAUTÉED	
RISOTTO WITH ASPARAGUS AND PARMESAN	
POTATOES WHIPPED	
POTATOES TUSCAN ROASTED	
POTATOES AU GRATIN	
POTATO BAKED AND LOADED	
TRUFFLE FRENCH FRIES	

## JOIN US SUNDAYS FOR 30% OFF SELECTED WINE BOTTLES

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