

Suppa / Insalata

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

Antipasti

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

ALASKAN KING CRAB LEGS	(24oz) (32oz)	135 180
split crab legs, drawn butter, choice of potato or side pasta or broccolini		
ATLANTIC LOBSTER TAIL 13oz		65
drawn butter, choice of potato or side pasta or broccolini		
*SWORDFISH PUTTANESCA		28
cherry heirloom tomatoes, Kalamata olives, anchovies, capers		
*PAN-SEARED SALMONE		35
wild caught Atlantic salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweet drop peppers with romesco sauce, seasonal vegetables		
*CHILEAN SEA BASS		43
pan-seared sea bass, grilled asparagus, fra diavolo		
*CIOPPINO SEAFOOD		45
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini		
PICCATA	26 Chicken/35 Veal	
chicken or veal, lemon, capers, white wine, broccolini		
MARSALA	26 Chicken/35 Veal	
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano		
PARMIGIANO	26 Chicken/35 Veal	
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano		

Pasta

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

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Executive Chef Sean Roe

Prime Steaks and Chops

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

Our Signature Specialties – Limited Availability Nightly

VEAL OSSO BUCO braised bone-in veal shank, fettuccine, 24oz	55
*BISTECCA ALLA FIORENTINA Italian Porterhouse, grilled, carved tableside, 32oz	95
TABLESIDE EXPERIENCE FOR 2 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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