

Suppa / Insalata

SOUP OF THE DAY ask your server for the soup of the day	11
*CAESAR romaine hearts, croutons, creamy Caesar dressing, parmigiana, Moroccan white anchovies	11
*TABLESIDE CAESAR (per guest, two guest minimum) romaine hearts, croutons, lemon, extra virgin olive oil, pecorino Romano, Parmesan reggiano, anchovy, garlic, egg	14
*HEARTS OF PALM avocado, sweet onions, mixed greens, baby heirloom tomato, mozzarella di bufala, capers, Italian vinaigrette	15
*HOUSE SALAD mixed greens, carrots, tomato, red onions, Italian vinaigrette	10
BEET SALAD baby beets, arugala, Burrata, herb vinaigrette, pistachio	12
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	77
*OYSTERS ON HALF SHELL (half dozen) choice of oysters, mignonette, lemon	22
SHRIMP COCKTAIL black tiger prawns, fresh basil, lemon scented cocktail sauce	18
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	21
CALAMARI FRITTI crispy calamari, pepperoncini, marinara	14
CAPRESE mozzarella di bufala, heirloom tomato, fresh basil	15
BRUSCHETTA citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	11
KETO "PIZZA" Zucchini crust, Calabrian chilies, fresh mozzarella, Kalamata olives, Italian sausage	18
STUFFED MUSHROOMS portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc	15
MEATBALLS veal, pork and beef blend, marinara, mozzarella	14

**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)	162 216
split crab legs, drawn butter, choice of potato or side pasta or broccolini		
ATLANTIC LOBSTER TAIL 13oz		70
drawn butter, choice of potato or side pasta or broccolini		
*SWORDFISH PUTTANESCA		29
cherry heirloom tomatoes, Kalamata olives, anchovies, capers		
*PAN-SEARED SALMONE		36
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		46
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini		
PICCATA		27 Chicken/36 Veal
chicken or veal, lemon, capers, white wine, broccolini		
MARSALA		27 Chicken/36 Veal
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano		
PARMIGIANO		27 Chicken/36 Veal
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano		

Pasta

LOBSTER RAVIOLI		38
lobster, brandy cream sauce		
EGGPLANT "LASAGNA"		22
layers of eggplant, ricotta, mozzarella, Parmigiano		
LASAGNA BOLOGNESE		26
baked fresh to order		
SAUSAGE TOSCANA		24
rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil and ricotta salata cheese		
SHRIMP TOSCANA		33
spaghetti, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil		
SEAFOOD LINGUINI		35
clams, shrimp, mussels, pork guanciale, lemon, white wine		
CARBONARA LEMON TAGLIOLINI		30
smoked pancetta, fresh peas, mushrooms, cream sauce		
FETTUCCINE ALFREDO		20
alfredo cream, <i>with chicken 25, with shrimp 29</i>		
"SPAGHETTI" BOLOGNESE		21
spaghetti pasta, tomato, basil, meat sauce		
"SPAGHETTI" & MEATBALLS		26
spaghetti pasta, tomato, basil, meatballs (veal, pork, & beef blend)		
SHRIMP SCAMPI SPAGHETTI		37
tiger prawns, fresh basil, cherry tomatoes, lemon beurre blanc sauce		
GNOCCHI WITH PANCETTA AND KALE PESTO		23
crispy pancetta with a lemon and kale pesto		
CACIO E PEPE		22
cheese and pepper with bucatini		

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Prime Steaks and Chops

*FILET MIGNON house center-cut beef tenderloin, grilled, 8oz	58
*RIBEYE loaded with flavor and well marbled, grilled, 18oz	81
*NEW YORK STRIP buttery flavor, grilled, 16oz	80
*LAMB CHOPS domestic lamb, grilled, 12oz, Tuscan roasted potatoes, Italian herbs, assorted baby carrots, mint demi-glace	64
*CLASSIC SURF & TURF grilled filet mignon, 8oz with broiled Atlantic lobster tail, 6oz	88
*FILET AL OSCAR grilled filet with béarnaise sauce, ¼lb king crab legs, asparagus, and whipped potatoes	88

Our Signature Specialties – Limited Availability Nightly

VEAL OSSO BUCO braised bone-in veal shank, fettuccine, 24oz	58
*BISTECCA ALLA FIORENTINA Italian Porterhouse, grilled, carved tableside, served with 3 sauces 32oz	150
TABLESIDE EXPERIENCE FOR 2 Tableside Caesar Salad, *32oz Bistecca alla Fiorentina carved at your table served with 3 sauces, Banana Foster Flambé tableside	186

Steak Additions:

TRUFFLE BUTTER	5
OSCAR STYLE KING CRAB ¼lb	30
KING CRAB LEGS 12oz	81
GORGONZOLA DOLCE CRUST	9
TIGER PRAWN SCAMPI (3)	14
ATLANTIC LOBSTER TAIL 6oz	22

Sauce:

BÉARNAISE	4
GARLIC BUTTER	
BRANDY PEPPERCORN	
RED WINE DEMI-GLACE	

Contorni:

ASPARAGUS GRILLED	11
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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