

# Suppa / Insalata

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

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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) (32oz)	162 216
split crab legs, drawn butter, choice of potato or side pasta or broccolini		
<b>ATLANTIC LOBSTER TAIL 13oz</b>		70
drawn butter, choice of potato or side pasta or broccolini		
<b>*SWORDFISH PUTTANESCA</b>		29
cherry heirloom tomatoes, Kalamata olives, anchovies, capers		
<b>*PAN-SEARED SALMONE</b>		36
wild caught Atlantic salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweet 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>		46
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini		
<b>PICCATA</b>		27 Chicken/36 Veal
chicken or veal, lemon, capers, white wine, broccolini		
<b>MARSALA</b>		27 Chicken/36 Veal
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano		
<b>PARMIGIANO</b>		27 Chicken/36 Veal
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano		

# Pasta

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

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# Prime Steaks and Chops

<b>*FILET MIGNON</b> house center-cut beef tenderloin, grilled, 8oz	58
<b>*RIBEYE</b> loaded with flavor and well marbled, grilled, 18oz	68
<b>*NEW YORK STRIP</b> buttery flavor, grilled, 16oz	65
<b>*LAMB CHOPS</b> domestic lamb, grilled, 12oz, Tuscan roasted potatoes, Italian herbs, assorted baby carrots, mint demi-glace	59
<b>*CLASSIC SURF &amp; TURF</b> grilled filet mignon, 8oz with broiled Atlantic lobster tail, 6oz	88
<b>*FILET AL OSCAR</b> grilled filet with béarnaise sauce, ¼lb king crab legs, asparagus, and whipped potatoes	88

## Our Signature Specialties – Limited Availability Nightly

<b>VEAL OSSO BUCO</b> braised bone-in veal shank, fettuccine, 24oz	58
<b>*BISTECCA ALLA FIORENTINA</b> Italian Porterhouse, grilled, carved tableside, 32oz	133
<b>TABLESIDE EXPERIENCE FOR 2</b> Tableside Caesar Salad, *Bistecca alla Fiorentina carved at your table, 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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