

FOR THE TABLE

|                                                                                                                                                    |    |                                                                                                           |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------|----|
| <b>ANTIPASTI MISTO*</b><br>chef's selection of cured meats, cheeses,<br>house-made giardiniera kalamata olives,<br>parmesan crostini, seasonal jam | 24 | <b>OYSTERS ON HALF SHELL*</b><br>(HALF DOZEN)<br>oysters, mignonette, lemon<br>horseradish cocktail sauce | 24 |
| <b>CALAMARI FRITTI</b><br>crispy calamari, hot cherry peppers,<br>pepperoncini marinara, truffle aioli                                             | 18 | <b>CRAB CAKE</b><br>dungeness crab, fresh herbs,<br>green peppercorn beurre blanc                         | 25 |
| <b>STUFFED MUSHROOMS</b><br>portobellini mushrooms, ricotta<br>italian sausage, mozzarella<br>spinach, lemon herb beurre blanc                     | 18 | <b>SHRIMP COCKTAIL</b><br>(6) black tiger prawns, fresh basil,<br>lemon scented cocktail sauce            | 24 |
| <b>MEATBALLS</b><br>veal, pork, beef, marinara mozzarella,<br>parmesan, grilled bread                                                              | 22 | <b>BEEF CARPACCIO*</b><br>truffle aioli, arugula, capers,<br>grilled lemon, shaved parmesan               | 17 |
|                                                                                                                                                    |    | <b>STEAMED MUSSELS</b><br>n'duja, preserved lemon,<br>fennel, grilled bread                               | 24 |

ZUPPA/INSALATA

|                                                                                                                                                                                 |    |                                                                                                                                          |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SOUP OF THE DAY</b><br>ask your server                                                                                                                                       | 12 | <b>HEARTS OF PALM</b><br>heirloom tomato, mozzarella,<br>capers, italian vinaigrette                                                     | 18 |
| <b>CAESAR*</b><br>romaine, creamy caesar dressing,<br>croutons parmesan cheese,<br>moroccan white anchovies                                                                     | 15 | <b>HOUSE SALAD</b><br>mixed greens, carrots, tomato,<br>red onions, italian vinaigrette                                                  | 13 |
| <b>TABLESIDE CAESAR*</b><br>PER GUEST, TWO GUEST MINIMUM)<br>romaine, croutons, lemon, anchovy,<br>extra virgin olive oil, pecorino romano,<br>parmigiano reggiano, garlic, egg | 19 | <b>BURRATA</b><br>apple, tomato, herb puree,<br>crispy prosciutto, lemon, oil                                                            | 15 |
|                                                                                                                                                                                 |    | <b>TRICOLORE SALAD</b><br>arugula, medjool dates, honeycrisp apple,<br>radicchio frisee, belgium endive, pecans,<br>red wine vinaigrette | 14 |

PRIMI/PASTA

|                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------|----|
| <b>HOUSE MADE LOBSTER RAVIOLI</b><br>(6) house-made lobster ravioli<br>lobster cream, lobster meat                                | 46 |
| <b>SUNDAY GRAVY PAPPARDELLE</b><br>braised tomato ragu of beef and sausage<br>fresh pappardelle pasta, house-made meatball        | 36 |
| <b>BUTTERNUT SQUASH RAVIOLI</b><br>(10) roasted butternut squash, mascarpone,<br>ricotta toasted pecans, brown butter cream sauce | 30 |
| <b>SHRIMP FRA DIAVOLO</b><br>shrimp, marinara, chili flake, cherry tomato<br>basil, garlic, white wine, spaghetti                 | 39 |
| <b>BOLOGNESE</b><br>pancetta, beef, white wine, tagliatelle                                                                       | 39 |

**PASTA TRIO 45**  
A chef's selection of three classic  
Italian favorites on one plate:

**BOLOGNESE**  
**CACIO E PEPE**  
**SPICY RIGATONI**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ENTRÉES

24OZ VEAL OSSO BUCO 60

braised bone-in veal shank, served with saffron risotto or fettuccine pasta

|                                             |    |                                                |    |
|---------------------------------------------|----|------------------------------------------------|----|
| <b>POTATO GNOCCHI</b>                       | 45 | <b>PICCATA</b>                                 | 34 |
| dungeness crab, vodka sauce, basil          |    | mary's chicken, lemon, capers                  |    |
| <b>CHIANTI BRAISED BEEF SHORTRIB</b>        | 60 | white wine, broccolini                         |    |
| yukon potato puree, roasted root vegetables |    | <b>HALIBUT</b>                                 | 54 |
| red wine reduction                          |    | basil aioli, bread crumbs, vegetable medley    |    |
| <b>MARSALA</b>                              | 34 | lemon butter sauce,                            |    |
| chicken, marsala wine reduction             |    | <b>SALMON*</b>                                 | 50 |
| sautéed mushrooms, crispy potato            |    | wild caught salmon, braised fennel             |    |
| shaved parmesan                             |    | truffled carrot puree, shaved brussels sprouts |    |

STEAKS

16 OZ BONELESS RIBEYE\* 89

Meats by Linz

14 OZ NEW YORK STRIP\* 82

Meats by Linz

24 OZ BONE IN RIBEYE\* 95

Allen Brothers

22 OZ BONE IN NEW YORK\* 170

Akaushi Wagyu

12 OZ FILET MIGNON\* 80

Meats by Linz

8 OZ FILET MIGNON\* 62

SAUCES

|                    |   |
|--------------------|---|
| RED WINE REDUCTION | 5 |
| PEPPERCORN SAUCE   | 5 |
| BÉARNAISE          | 5 |

STEAK ADD ONS

|                  |    |
|------------------|----|
| GARLIC BUTTER    | 5  |
| TRUFFLE BUTTER   | 9  |
| KING CRAB LEGS   | 80 |
| TIGER PRAWNS (3) | 22 |
| LOBSTER TAIL 6OZ | 30 |

SIDES

|                              |    |                          |    |                           |    |
|------------------------------|----|--------------------------|----|---------------------------|----|
| <b>ASPARAGUS</b>             | 13 | <b>MASHED POTATOES</b>   | 11 | <b>LOBSTER</b>            | 20 |
| bearnaise, chili thread      |    | cream, butter, sea salt  |    | <b>MAC &amp; CHEESE</b>   |    |
| <b>BROCCOLINI</b>            | 13 | <b>ROASTED MUSHROOMS</b> | 13 | orecchiette, mornay sauce |    |
| calabrian chili oil, shallot |    | wild mushrooms           |    | fresh lobster, breadcrumb |    |
| garlic, lemon zest           |    | n'duja butter, herbs     |    | <b>BISTECCA FRIES</b>     | 11 |
| <b>BRUSSELS SPROUTS</b>      | 13 | <b>TUSCAN POTATOES</b>   | 13 | fresh parmesan            |    |
| goat cheese, calabrian chili |    | parmesan, herbs          |    | truffle salt, aioli       |    |
| <b>BAKED POTATO</b>          | 11 | crispy garlic            |    | <b>CREAMED SPINACH</b>    | 12 |
| sour cream, butter           |    |                          |    | truffle, parmesan         |    |
| chive, pancetta              |    |                          |    |                           |    |

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# COCKTAILS

|                                                                                               |           |                                                                             |           |
|-----------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------|-----------|
| <b>PINEAPPLE NEGRONI SOUR*</b>                                                                | <b>15</b> | <b>BOULEVARDIER</b>                                                         | <b>18</b> |
| aperol, pineapple juice, luxardo bitter<br>bianco, simple syrup, egg whites                   |           | bourbon, campari, blood orange liqueur<br>carpano antica                    |           |
| <b>GIN &amp; JAM</b>                                                                          | <b>15</b> | <b>ESPRESSO MARTINI</b>                                                     | <b>18</b> |
| strawberry gin, campari, grapefruit juice<br>strawberry jam, lemon juice<br>chai simple syrup |           | espresso, vodka, mario's hard espresso<br>originale, simple syrup, sea salt |           |
| <b>LIMONCELLO MOSCOW MULE</b>                                                                 | <b>16</b> | <b>RED SANGRIA</b>                                                          | <b>16</b> |
| vodka, limoncello, simple syrup<br>ginger beer                                                |           | red blend, apricot brandy, citrus,<br>orange juice, cinnamon, fresh fruit   |           |
| <b>COCONUT APEROL MARGARITA</b>                                                               | <b>18</b> | <b>WHITE SANGRIA</b>                                                        | <b>16</b> |
| reposado tequila, aperol, simple syrup<br>coconut milk, lime juice, orange liqueur            |           | pinot grigio, orange brandy, green apple<br>orange juice, chai syrup        |           |
| <b>ITALIAN BIRD</b>                                                                           | <b>16</b> | <b>BLACKBERRY OLD FASHION</b>                                               | <b>17</b> |
| spiced rum, campari, pineapple juice<br>sherry, agave, salt                                   |           | bourbon, blackberry thyme syrup<br>angostura bitters                        |           |

\*some cocktails may contain egg whites. consuming raw or undercooked eggs may increase your risk of food borne illness.

# BEERS

|                                          |           |
|------------------------------------------|-----------|
| <b>BUD LIGHT</b>                         | <b>8</b>  |
| AMERICAN PALE LAGER, MO (4.1%)           |           |
| <b>BALLAST POINT SCULPIN IPA</b>         | <b>9</b>  |
| AMERICAN INDIA PALE ALE, USA (7.0%)      |           |
| <b>COORS LIGHT</b>                       | <b>8</b>  |
| AMERICAN LIGHT LAGER USA (4.2%)          |           |
| <b>CORONA</b>                            | <b>9</b>  |
| MEXICAN PALE LAGER, MEXICO (4.5%)        |           |
| <b>HEINEKEN</b>                          | <b>9</b>  |
| PALE LAGER, NETHERLANDS (5.0%)           |           |
| <b>MICHELOB ULTR</b>                     | <b>8</b>  |
| PURE GOLD ORGANIC, PALE LAGER, MO (3.8%) |           |
| <b>MILLER LITE</b>                       | <b>8</b>  |
| AMERICAN LIGHT LAGER USA (4.2%)          |           |
| <b>MENABREA AMBRATA</b>                  | <b>10</b> |
| ITALIAN AMBER LAGER, ITALY (5.0%)        |           |
| <b>MENABREA BIONDA</b>                   | <b>10</b> |
| ITALIAN PALE LAGER, ITALY (4.8%)         |           |
| <b>HEINEKEN 00</b>                       | <b>8</b>  |
| NON-ALCOHOLIC BEER, USA (0.4%)           |           |
| <b>PERONI</b>                            | <b>9</b>  |
| ITALIAN LAGER, ITALY (5.1%)              |           |

## THE SPRITZ

GLASS 8OZ **14**    PITCHER 32OZ **56**

**APEROL**  
orange bitter liqueur, prosecco  
splash of soda, orange

**BISTECCA BELLINI**  
prosecco, white peach puree  
hint of raspberry

**HUGO**  
elderflower liqueur, mint, prosecco  
soda water, lemon

**BLOOD ORANGE SPRITZ**  
solarno, reisling, chai simple syrup  
blood orange, san pellegrino

# WINES

| CHAMPAGNE, SPARKLING & ROSE                       | 6oz glass/bottle |    |
|---------------------------------------------------|------------------|----|
| LAMBRUSCO, CA' DE' MEDICI, EMILIA ROMAGNA, ITALY  | 11               | 44 |
| MOSCATO BIANCO, CANTICO SPUMANTI, PIEMONTE, ITALY | 13               | 50 |
| PROSECCO, LA MARCA D.O.C, ITALY                   | 11               | 44 |
| ROSÉ, BERTANI, BERTAROSE ROSATO, VERONA, ITALY    | 14               | 56 |
| ROSÉ, SPARKLING - PINOT NERO, LE MONDE, ITALY     | 12               | 48 |

| WHITE WINES                                                        | 6oz | 9oz | bottle |
|--------------------------------------------------------------------|-----|-----|--------|
| CHARDONNAY, GIRLAN ALTO ADIGE, ITALY                               | 18  | 27  | 70     |
| CHARDONNAY, NEYERS, CARNEROS DISTRICT, NAPA, CALIFORNIA            | 22  | 33  | 88     |
| PINOT GRIGIO, COLLIO, TENUTA SANT HELENA ROCCIAPONCA, VENCO, ITALY | 15  | 22  | 55     |
| POUILLY FUISSE, LOUIS LATOUR- BURGUNDY, FRANCE                     | 20  | 30  | 85     |
| RIESLING, ESSENCE, RAIMUND PRUM, GERMANY                           | 16  | 24  | 60     |
| SAUVIGNON BLANC, JAYSON, PAHLMAYER, NAPA VALLEY, CALIFORNIA        | 28  | 42  | 110    |
| SAUVIGNON BLANC, STARBOROUGH, STARLITE, MARLBOROUGH, NEW ZEALAND   | 14  | 21  | 50     |
| SOAVE, VILLA SAN ZENO, ITALY                                       | 14  | 21  | 56     |

| RED WINES                                                           | 6oz | 9oz | bottle |
|---------------------------------------------------------------------|-----|-----|--------|
| BAROLO, PAOLO SCAVINO "BRICCO AMBROGIO," ITALY                      | 29  | 44  | 125    |
| BORDEAUX, LES CADRANS, DE LASSEGUE- SAINT EMILION GRAND CRU, FRANCE | 22  | 32  | 90     |
| CABERNET SAUVIGNON, CAYMUS CALIFORNIA                               | 27  | 40  | 108    |
| CABERNET SAUVIGNON, MARTIS, ALEXANDER VALLEY, CA                    | 22  | 33  | 95     |
| MERLOT, MILBRANDT, COLUMBIA VALLEY, WASHINGTON                      | 15  | 22  | 60     |
| PINOT NOIR, DE PAOLO, VENEZIE, ITALY                                | 18  | 27  | 72     |
| RED BLEND, MANZANOS, GRAN RESERVA, SPAIN                            | 21  | 31  | 85     |
| RED BLEND, THE PRISONER, NAPA, CA                                   | 24  | 36  | 96     |
| SANGIOVESE, CHIANTI RISERVA, Ghibello, ITALY                        | 16  | 24  | 64     |
| SUPER TUSCAN, ARCANUM TOSCANA ROSSO IL FAUNO DI ARCANUM, ITALY      | 28  | 42  | 120    |

## NON-ALCOHOLIC

### BISTECCA MOCKTAILS - 8

all the flavors without the alcohol

#### BLACKBERRY BRAMBLE

blackberries, agave, lime  
orgeat ginger beer

#### YUZU ARNOLD PALMER

fresh yuzu and pineapple juice  
house-made lemonade  
freshly brewed iced tea

#### STRAWBERRY FIELDS

fresh strawberries, apple  
lemon lime soda

#### WATERMELON 'NOJITO

fresh watermelon, mint, ginger ale  
chai simple syrup, lime juice, soda

#### RED SANGRIA

spuma nera (kumquat) and vanilla  
strawberry puree, chai simple syrup  
cranberry juice

#### WHITE SANGRIA

cedrata lemon soda, brown sugar  
peach, green apple, chai simple syrup  
soda water

## ITALIAN CRAFT

### SODA *BY BALADIN* - 6

with no food coloring or preservatives

#### MELA ZEN

apples and ginger

#### SPUMA NERA

chinotto (kumquat) and vanilla

#### COLA

kola nuts from sierra leone

#### ELDERFLOWER TONIC

floral and bittersweet  
try this with our grappa

#### CEDRATA LEMON

natural brown sugar, lemon juice  
infusion of calabria citrons

## BOTTLED WATER

|                   |   |
|-------------------|---|
| SAN PELLEGRINO 1L | 7 |
|-------------------|---|

|                |   |
|----------------|---|
| ACQUA PANNA 1L | 7 |
|----------------|---|

|                                |   |
|--------------------------------|---|
| SAN PELLEGRINO<br>BLOOD ORANGE | 6 |
|--------------------------------|---|

|                         |   |
|-------------------------|---|
| SAN PELLEGRINO LIMONATA | 6 |
|-------------------------|---|

|              |   |
|--------------|---|
| MEXICAN COKE | 6 |
|--------------|---|