

Appetizers

bruschetta | 9

Toasted polenta bread, cannellini beans, pomodorini, bean tocco caramelized red onion, diced salami, shaved ricotta salata

porchetta| 10

Braised “porchettato” baby pig pate, sherry wine jelly, pistachio, homemade rustic giardiniera , grain mustard, filone croutons

MELANZANE | 11

Baby eggplant, fresh mozzarella, basil, tomato sauce

FRITTO | 16

Fried calamari, shrimp, mixed vegetables, homemade tartar sauce

bufalina | 15

Imported buffalo milk mozzarella, baby wonder tomato, cucumbers, taggiasca olives, fresh tomato coulis, basil pesto

Capesante| 16

Roasted diver scallops, saffron veloute, artichokes trifolati, tuscan spelt, micro arugula, truffle vinaigrette

cheese | 8

sotto cenerE

Cow's milk, truffle, spiced ashes

nocetto di capra

Soft goat milk

casatica

Soft buffalo milk

Taleggio

Very soft, creamy, cow's milk

Gorgonzola

Buttery, italian blue cheese, cow's milk

Grana padano

Grainy, hard, cow's milk

plate | 16

Choice of three cheeses served with fruit, marmalade, crackers

salumeria

SLICED FRESH FROM OUR DELI STATION

Prosciutto | 9

Salt cured pork, aged 24 months

SPECK TIROLESE | 8

Spicy, dry cured, smoked pork

SALAMINO NOSTRANO | 7

Pork sausage

SOPPRESSATA | 7

Spicy pork sausage

MORTADELLA AL PISTACCHIO | 6

Orginal Bologna, Pistachios

BRESAOLA | 8

Salt cured beef, aged 18 months

ANTIPASTO | 19

Choice of four meats, parmigino cheese, mixed olived, pepperoncini

Soups & Salads

Lobster Bisque | 10

House | 6

Mixed greens, carrots, cherry tomatoes, house vinaigrette

cAESAR | 9

Romaine hearts, parmigiano crisp, tuscan bread, caesar dressing

vegetable |9

Shaved summer vegetables, baby arugula, mandarin, toasted hazelnuts, dijon dressing

WEDGE| 9

Baby iceberg wedge, cherry tomatoes, chopped bacon, crumbled blue cheese, blue cheese dressing

CHOPPED |10

Chopped mixed greens and vegetables, house dressing

tomato |12

Heirloom tomato salad, diced cucumbers, red onion, focaccia crostini, shallot dressing, herb oil, vincotto

Sides

FRENCH FRIES | 7

SWEET POTATO FRIES | 7

SAUTEED MUSHROOMS | 8

MASCARPONE RED-SKINNED MASHED POTATOES| 8

BAKED POTATO | 8

Roasted Cauliflower | 9

CREAM OF SPINACH | 9

TWICE BAKED POTATO | 9

ASPARAGUS PARMIGIANA| 10

TRUFFLE MAC & CHEESE | 13

Prime Steaks

RIB EYE FILET 8oz. | 35

PETIT FILET MIGNON 8oz. | 38

New York Strip 10oz. | 40

CHATEAUBRIAND FOR TWO 18oz. | 40

Dijon marinated, sliced tableside with grilled vegetables - price per person

Veal Chop 14oz. | 46

Kansas City Strip 18 OZ. | 52

PRIME RIB EYE CHOP 30 OZ. | 62



Seafood

GRILLED, SERVED WITH STEAMED BROCCOLI AND LEMON

Lake Superior Whitefish | 23

ORGANIC SALMON | 27

Ahi Tuna | 33

Chilean Sea Bass | 35

australian lobster tail 8 oz. | 49

sauce options | 3

Bearnaise, Hollandaise, Mugnaia, Lemon Caper,
Rosemary Veal Jus, Barolo Wine

raw bar

shrimp cocktail | 17

1 lb. main lobster cocktail | 22

seafood deluxe | 25

price per person, 2 person minimum oysters, shrimp, maine lobster

oysters | 16

Half-Dozen Malpeque, Blue Point or Kumamoto

House Specialties

primavera | 16

Bucatini pasta, roasted summer vegetables, basil, fresh tomatoes

garganelli | 20

Homemade fresh pasta quills, summer colorado lamb ragout, mint, tomato, pomodorini, shaved ricotta

gnocchi | 21

homemade potato dumplings, roasted fresh corn, bacon, mascarpone cream, chives, truffle cheese

ravioloni | 22

Homemade italian potato dumplings, acorn squash ragout, chestnuts, speck, mascarpone cream sauce

risotto | 23

aged carnaroli acquerello rice, baby shrimp, wild arugula, toasted walnuts

spigola | 35

roasted striped bass, fregola sarda, manila clams, herb prosecco broth, mollica

tonno | 36

Sliced, roasted spiced ahi tuna, baby vegetables, saba dressing, herb oil, micro arugula

cacciucco | 36

Seafood soup, fish, calamari, mussels, clams, shrimp, scallops, tomato broth, peperoncino (add lobster \$10)

mONTECARLO | 21

Chicken breast, prosciutto, fontina cheese, parmigiano spinach

polletto | 23

Organic half chicken cooked under the brick, fingerling potatoes, spinach, string beans, rosemary jus

costoletta | 29

Thinly pounded, breaded pork chop, shaved peaches, arugula salad, red onion, cucumbers, cherry tomatoes, goat cheese crumbles

agnello | 39

Grilled marinated lamb chops, cumin roasted cauliflower, zucchini, herb oil, cucumber yogurt sauce

sandwiches

burger | 19

American kobe beef, spicy jack cheese, red onion marmalade, avocado, spicy bacon emulsion, toasted brioche bun, sweet potato fries

rib eye steak | 22

Grilled rib eye steak, “pizzaiola style,” tomato, olives, capers, oregano, buffalo mozzarella, semolina ciabatta, herb fries