

ANTIPASTI & SALADS

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| CAESAR SALAD Focaccio croutons + pancetta + lemon | 12 |
| WEDGE SALAD Iceberg Lettuce + Blue Cheese Dressing + Pancetta | 12 |
| PROSCIUTTO-MOZZARELLA Prosciutto di Parma + Mozzarella + Heirloom tomatoes | 16 |
| BEEF CARPACCIO Arugula + shaved parmesan + mustard aioli | 15 |
| CRAB CAKE Dungeness Crab + Lemon Aioli + heirloom tomatoes | 15 |
| TUNA TARTAR Ahi Tuna + Wasabi Aioli + Avocado | 16 |
| SCALLOPS Pan Seared Scallops + Panko Crusted + Cauliflower Puree | 15 |
| BAKED OYSTERS Oysters Florentine + Spinach + Asiago fondue | 17 |
| OYSTERS Half dozen oysters + Campari - grapefruit mignonette | 17 |
| PROSCIUTTO BOARD Prosciutto di Parma | 19 |
| SALUMI BOARD Artisan Cured Italian Meats | 18 |
| PASTA | |
| GNOCCHI Potato Gnocchi + San Marzano Tomato Sauce + Mozzarella | 20 |
| PAPPARDELLE House Made Pappardelle + Bolognese Sauce | 23 |
| LINGUINI Prawns + San Marzano Tomato + Rose Sauce | 23 |
| SPAGHETTI Carbonara + Pancetta + Parmesan | 20 |

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| MUSHROOM RISOTTO Porcini + Wild Mushroom + Truffle | 22 |
| SEAFOOD RISOTTO Tomato Risotto + Prawns + Scallops + Crab | 29 |
| RAVIOLI Lobster Ravioli + Vodka-Tomato Cream | 29 |

SEAFOOD AND MODERN CLASSICS

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| TUNA Panko Crusted Ahi Tuna + Dijon-Soy Aioli | 29 |
| DOVER SOLE Whole Dover Sole + Lemon + Capers + Fresh Oregano | 36 |
| SALMON BC Salmon al Forno + Honey-Balsamic Glazed + Rapini | 26 |
| VEAL TENDERLOIN Provimi Veal Tenderloin + Seared Foie Gras + Truffle Jus | 34 |
| LAMB SHANK Rosemary Braised Lamb Shank + Sweet Potato Polenta | 29 |
| CHICKEN Half Chicken al Forno + Grilled Portobello + Porcini Sauce | 26 |

PRIME CUTS

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| 8oz. BEEF TENDERLOIN | 38 |
| 10oz. NEW YORK STRIPLOIN | 32 |
| 14oz. RIBEYE | 40 |
| 8oz. WAGYU RIBEYE (California Cut) | 39 |
| 10oz. PROVIMI VEAL CHOP | 39 |

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| LAMB RACK 3 DOUBLE CHOPS | 2 - PERSON 48 |
| 16oz. CHATEAUBRIAND | 2 - PERSON 75 |
| 30oz. BONE IN RIBEYE | 2 - PERSON 75 |
| 42oz. CERTIFIED ANGUS FIORENTINA | 2-4 PERSON 97 |

SIDES

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| STEAMED BROCCOLI | TRUFFLE PARM FRIES |
| CAULIFLOWER GRATIN | MASHED POTATO |

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| CREAMED CORN | TWICE BAKED POTATO |
| SAUTEED MUSHROOMS | MAC & CHEESE |

SAUCES

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| BAROLO WINE | BERNAISE |
| GREEN PEPPERCORN | COGNAC + MUSHROOMS |

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