

STARTERS

*** CRISPY TUNA** \$37
CRISPY RICE CAKE, BIG EYE TUNA, SPICY MAYONNAISE
AVOCADO CREMA, YAKITORI SAUCE
VEGAN OPTION: AVOCADO

ARTICHOKE ARANCINI \$18
GRILLED ARTICHOKE, SMOKED GOUDA
CALABRIAN AIOLI

GRILLED OCTOPUS \$28
CHICKPEA PUREE, ROUILLE,
HARRISA CHICKPEAS

*** SEASONAL CEVICHE** \$22
PLEASE ASK YOUR SERVER
VEGAN OPTION AVAILABLE

*** BEEF CARPACCIO** \$28
CAPER AIOLI, ARUGULA, PINE NUTS,
PARMIGIANO REGGIANO
VEGAN OPTION: HEARTS OF PALM

CRISPY CALAMARI \$28
CHERRY PEPPERS, CORN
SMOKED PEPPER AIOLI

*** DOZEN OYSTERS** \$48
ON THE HALF SHELL, APPLE-FRESNO
CHILI MIGNONETTE

1/2 LB BURRATA \$35
HEIRLOOM CHERRY TOMATO CONFIT,
BASIL, BALSAMICO

*** HAMACHI CRUDO** \$27
GREEN APPLE PONZU,
HORSERADISH

***WAGYU & CAVIAR** \$52
STEAK TARTARE, YUZU KOSHO AIOLI,
HERB TUILE, OSSETRA CAVIAR

PORK & BEEF MEATBALLS \$18
SAN MARZANO TOMATO SAUCE,
GARLIC, WHIPPED RICOTTA, HOUSE FOCACCIA

SALADS

CHOPPED SALAD \$18
ROMAINE, RADDICCHIO, PICKLED FENNEL,
FONTINA, HERB VINAIGRETTE

*** CAESAR SALAD** \$19
PARMESAN FRICO, SPICY CROUTONS

GREEK SALAD \$19
BABY ROMAINE, FETA CREAM, CUCUMBER,
KALAMATA OLIVES, RED WINE VINAIGRETTE

BRIE EN CROÛTE

STRAWBERRY RHUBARB JAM \$28
APPLE JALAPEÑO SYRUP

FRESH PASTA

LEMON FETTUCINI \$35
LEMON CREAM SAUCE, CHIVE
ADD GRILLED SHRIMP +\$15, GRILLED CHICKEN +\$10

SPICY RIGATONI ALLA VODKA \$32
CREAMY VODKA SAUCE, PECORINO CHEESE

FENNEL PAPPARDELLE \$38
SPRING RABBIT RAGOUT,
BRAISED FENNEL AND LEEK, PECORINO

RAVIOLES DE ROMANS \$49
CHEESE RAVIOLI, ROASTED MUSHROOMS,
BLACK TRUFFLE CREAM

SPAGHETTI ALLA CHITARRA \$32
POMODORO SAUCE, BASIL, BURRATA
ADD PORK & BEEF MEATBALLS +\$14

RAVIOLO AL UOVO \$38
CARBONARA SAUCE, ENGLISH PEAS,
PECORINO

PÂTES A LA MUELE \$70
SPAGHETTI, VSOP MUSHROOM SAUCE, FLAMBEED TABLESIDE

MAIN

*** 8OZ C.A.B STEAK FRITES** \$56
HANGER STEAK, AU POIVRE,
DUCK CONFITPOTATOES

GRILLED 14 OZ PRIME NY STRIP \$72
CARAMELIZED ONION STRACCIATELLA
MUSHROOM BORDELAISE SAUCE

~POTATO-CRUSTED HALIBUT \$52
CRISPY ROOT VEGETABLES,
RIESLING-BEURRE BLANC

*** 8 OZ PRIME BEEF TENDERLOIN** \$88
SAUTEED SPINACH, CARROT PURÉE,
GREEN PEPPERCORN SAUCE

~WHOLE BRANZINO \$55
GRILLED ESCAROLE LETTUCE, LEMON,
APPLES

*** ~KING SALMON** \$59
ORA KING SALMON, SPRING VEGETABLES,
TOMATO BEURRE BLANC

ROASTED MARY'S CHICKEN \$38
SWEET PEA GNOCCHI
SPRING GARLIC CHIMICHURI

~VEGETARIAN OPTION: ROASTED TOFU

SIDES

GRILLED ASPARAGUS \$18
BERNAISE, HERBS THE PROVANCE

ROASTED WILD MUSHROOMS
GARLIC BUTTER, THYME, PICKLED HOSHIMIJIS

ROASTED HEIRLOOM CARROTS
SUMAC ROASTED CARROTS, LEBNAH, DUKAH

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*CONSUMER INFORMATION: CONSUMING RAW FOOD OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRICES DO NOT INCLUDE TAX 8.375 % AND SERVICE CHARGE 20% - IT WILL BE ADDED AUTOMATICALLY ON PARTIES OF 6 OR MORE

SCAN HERE FOR RESERVATIONS:

