APPETIZERS

CRISPY CALAMARI	19
Fried Calamari served with Spicy Tomato Sauce	
SALMON CARPACCIO	17
Salmon, Orange Slices, Coriandor, Tajin Aioli	
BEEF TARTARE	19
Diced Filet Mignon and Taggiasca Olive Bone	
Marrow Aioli	
WOOD FIRED CHICKEN WINGS	15
Korean Sauce, served with Blue Cheese Dressing	
MEATBALLS	16
Prime Sirloin and Veal, Garlic, Onion, Parmesan,	
Tomato Sauce	
FLATBREAD	10
Parmesan Cheese, Extra Virgin Olive Oil, served with	
Stracciatella Cheese with Basil Oil and Oregano	
FRIED MOZZARELLA	12
Breaded Fried mozzarella	
CHICKEN TENDERS	15
Breaded Chicken with two sauces,	
Ranch and Ketchup	

SALADS

ADD ORGANIC CHICKEN 10 SAUTEED SHRIMP 12 / SALMON 12

GARDEN SALAD	15
Frisée Lettuce, Baby Heirloom Tomatoes,	
Lemon Vinaigrette	
CLASSIC CAESAR	15
Romaine Lettuce, Parmesan Cheese, Anchovy Caesar	
Dressing, and Crostini. Kale upon request.	
COBB SALAD	22
Romaine Lettuce, Grilled Chicken, Bacon, Boiled Eggs,	
Tomatoes, Blue cheese crumbles, onions, avocado	
GREEK	18
Tomatoes, Red Onion, Cucumbers, Kalamata Olives,	
Feta Cheese, Red Wine Vinegar, Olive Oil	
CAPRESE	16
Mozzarella, Tomato, Lemon Infused Olive Oil,	
Aged Balsamic	

Pizza

MARGHERITA	18
Tomato Sauce and Mozzarella	
PEPPERONI	20
All Beef Pepperoni, Tomato Sauce, and Mozzarella	
MUSHROOM	22
Béchamel base with wild mushrooms	
DOLCE PICANTE	22
Adriatic Figs, Gorgonzola Cheese, and Mozzarella	
topped with Hot Honey	
TRUFFLE	21
Caramelized Onions, Goat Cheese, Mozzarella,	
and Truffle	
PIZZETTES	10
Personal Pizza, Margherita, Pepperoni, Mushroom,	

SOUPS-

HOMEMADE CHICKEN SOUP	10
CHICKEN MATZO BALL SOUP	14

SIDES \$8 =

Sauteed Mushrooms Mashed Potatoes French Fries Mac & Cheese White Rice Grilled Broccolini Roasted Lemon Potatoes Truffle Fries **+2**

An automatic gratuity of 18% will be added to your final bill.

ENTRÉE:

JAKE'S CHICKEN PARMIGIANA	26
Fried Chicken Breast, Tomato Sauce, Fresh Mozzarella	Э
CHICKEN PAILLARD	23
Organic Chicken, Arugula, Shaved Parmesan Cheese,	
Cherry Tomatoes, Capers, and Lemon-infused Olive Oil	
FAROE ISLAND SALMON	27
Salmon, Broccolini, and Romesco Sauce	
WHOLE BRANZINO	34
Branzino, Parsley, and Lemon Vinaigrette	
SEASONAL FRIED RICE	15
Seasonal Vegetables, Eggs, Basmati Rice,	
Soy Sauce, Sesame Oil	
ADD CHICKEN 5 / SHRIMP 8 / BEEF 7	

Steaks

8oz PRIME NEW YORK STRIP	40
10oz PRIME SKIRT	45
8oz PRIME FILET MIGNON	50

SANDWICHES & BURGERS

TURKEY CLUB	23
Sourdough Bread, Turkey, Bacon, Romaine,	
Mayo, Tomato PHILLY CHEESESTEAK	06
	26
Thin sliced Rib Eye, White Cheddar, Caramelized	
Onions, served on a Baguette	
WAGYU BURGER	21
8oz Australian Wagyu, Lettuce, Tomato, Red Onion,	
Pickle, Herb Mayo on a Brioche Bun	
CRISPY CHICKEN	18
Fried Chicken Breast, Arugula, Tomato, Red Onion, or	1
a Brioche Bun	
WAGYU HOT DOG	12
All Beef Wagyu Hot Dog on a Brioche Bun	
CAESAR CHICKEN WRAP	18
Grilled Chicken and Caesar Salad in a Wrap	
SMASH BURGER	12.
100% Black Angus Beef, Double American Cheese,	12
Pickles, and our House Secret Sauce	

ALL SERVED WITH
SIDE OF FRIES OR SIDE GARDEN SALAD

PASTA

TONY'S SPAGHETTI POMODORO	18
Spaghetti, Pomodoro Sauce and Basil	
SPAGHETTI MEATBALLS	23
Spaghetti, Pomodoro Sauce, Prime Sirloin	
Meatballs, topped with Ricotta Cheese	
SPICY RIGATONI	22
Mezze Rigatoni in a Spicy Vodka Sauce	
ALFREDO	18
Fettuccini, Cream, Butter, Garlic, Parmesan Cheese	
BOLOGNESE	23
Gemeli Pasta, Red Wine Braised Beef, Veal, and	
Short Rib	
PENNE VODKA	18
Penne, Pomodoro Sauce, Vodka, Garlic, Shallots,	
Cream	
CARBONARA	23
Spaghetti, Wagyu Beef Bacon, Pecorino Cheese,	
Cream, topped with Quail Egg	
LASAGNA	24
Homemade layers of All Beef Bolognese and	
Classic Bechamel Sauce	
VONGOLE	24
Linguini, White Wine Sauce, Clams, Parsley, Garlic,	
and Chili Flakes	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illnesses especially if you have certain health conditions.

DRINKS

Specialty \$18

WYNWOOD INFERNO

Casamigos Jalapeño Tequila, Fresh Lime, Tajin Glass Flavors: Classic, Mango, Watermelon, Passionfruit

BUTTERFINGER ESPRESSO MARTINI

Ketel One Vodka, Shot of Espresso, Borgetti, Ricotta Foam, and Butterfinger Shavings

BLUEBERRY COCONUT MARGARITA

Casamigos Blanco, Organic Blueberries, Lime Juice, Orange Liquer, and Coconut Crema

LAVENDER GIN LEMONADE

Organic Lemonade, Empress Gin, St. Germain, Lavender Simple Syrup, Garnished with Edible Lavender Flowers

PASSIONFRUIT CAIPIROSKA

Ketel One Vodka, Passion Fruit Puree, Sugar, Garnished with Passion Fruit Slice

MOSCOW MULE

Ketel One Vodka, Fresh Lime juice, Fever Tree Ginger Beer, Served in a Copper Mug

PB&J OLD FASHIONED

Screwball Whiskey, Simple Syrup, Raspberry Liqueur, Block Ice Cube, Garnished with a Mini PB&J Bite

NEW YORK SOUR

Bulleit Bourbon, Fresh Lemon Juice, Simple Syrup, and Red Wine Float

MEZCAL PALOMA

Rompe Mezcal, Grapefruit Soda, Agave, Tajin rim, garnished with Grapefruit and Edible Flowers

CLASSICS \$16

OLD FASHIONED

Bulleit Bourbon, Bitters, Simple Syrup, Orange Twist, Served Over Carved Block Ice Cube

MARGARITA

Don Julio Blanco, Triple Sec, Fresh Lime Juice, Agave, Salt Rim Served Over Ice

NEGRONI

Gin, Campari, Sweet Vermouth, Orange Peel Garnish **MOJITO**

Don Q Blanco, pressed Lime, Mint, House Syrup

PROSECCO FIZZ Passionfruit, Strawberry, Mango

ESPRESSO MARTINI

Ketel One Vodka, Shot of Espresso, Borgetti, Shaken, Double Strain. Garnished with 3 Coffee Beans

DIRTY MARTINI

Ketel One Vodka, Olive Juice, Garnished with Blue Cheese Olives

APEROL SPRITZ

Aperol, Prosecco, Splash of Soda Orange Slice

CLASSIC SANGRIAS

Red or White Sangrias

PROSECCO SANGRIAS

Passionfruit, Strawberry, Mango

Chianti Cecchi

Cabernet Sauvignon

Italy - Mezzacorona

Sangiovese - Sassoregale Tuscany, Italy

Rosso Toscano - Italy

Valpolicella Ripasso - Italy Luigi Righetti 'Campoliet'

Pinot Noir - Elouan Oregon

WHITE WINES

Chardonnay Mezzacorona

Pinot Grigio - Donini Delle Venezia, Italy

Vermentino - Villa Puccini

Gavi di Gavi - Villa Sparina

Sauvignon Blanc Matua, New Zealand

ROSÉ WINES

83 Rose

Cote de Provence. France

SWEET WINES

Moscati D'Asti

Sarcco, Italy

Lambrusco - Molo 8

SPARKLING & CHAMPAGNE

Prosecco

Franzie & Cratzi (Split 200ml)

Prosecco Santa Marina

Ferrari Rose Trento, Italy (375ml)

.Beer \$8-

AMSTEL PERONI

BLUE MOON WEST COAST IPA

HEINEKEN STELLA ARTOIS

MODELO MICHELOB LIGHT NON-ALCOHOLIC \$8

COFFEE

WATER

COCA-COLA

SPRITE

An automatic gratuity of 18% will be added to your final bill.