

ANTIPASTI

TAGLIERE DI CARNE	29	TAGLIERE DI FORMAGGI	27
prosciutto di parma, mortadella, finocchiona, bresaola, lardo crostini, olives, cornichons, "carta musica"		truffled pecorino, parmigiano, double cream brie, piave vecchio, honeycomb, berries, marcona almonds, "carta musica"	
CARPACCIO DI MANZO **	26	POLPO ARROSTO *	25
Piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing		charred octopus, potato cream, toasted hazelnuts, kale chips, tomato & olive salsa	
AVOCADO CRAB CAKE	29	FRITTO MISTO	23
breaded flash fried avocado wrapped crab cake, lemon aioli		fried calamari, rock shrimp, calabrian chili aioli	

ZUPPE E INSALATE

MINISTRONE	12	INSALATA CAPRESE *	20
seasonal vegetable, fregola		heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic	
ROASTED TOMATO SOUP*	13	INSALATA DELLA CASA *	14
zucchini pearls, basil oil		mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	
BARBABIETOLE E CAPRINO*	17	INSALATA CESARE	16
roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing		classic caesar salad	
INSALATA DI ARAGOSTA*	36		
poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing			
INSALATA DI BRESAOLA*	27		
bufala mozzarella, arugula, melons, shallot white balsamic dressing			

ADD ONS

Grilled Shrimp 12	Öra King Salmon * 16
Chicken Breast 12	Grilled Beef * 16



BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE**	59	TORRE BARI **	159
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns		12 oysters, 8 mussels, 8 clams, 6 prawns main lobster, jumbo lump crabmeat, ahi tuna	
COCKTAIL DI GAMBERI*	29	OSTRICHE D'ACQUA FREDDA **	1 Dz - 36 1/2 Dz - 20
4 prawns, old & new world sauces		cold water oysters, classic accoutrements	
AHI TONNO **	26	ESCARGOYSTERS *	1/2 Dz - 24
avocado mousse, agrumato oil, spicy mango chutney, vegetable confetti		baked oysters with parsley garlic sambuca butter	

CAVIALE

Osetra * 149	Kaluga * 96
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*Gluten Free - *Raw - *Cooked To Order - *Undercooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

PORTATA PRINCIPALE

SCALOPPINE DI VITELLO	36	FILET MIGNON**	55
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce		8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi	
POLLO MATTONE *	34	TAGLIATA DI MANZO**	49
1/2 free range deboned chicken, sautéed spinach & artichokes, parsley lemon butter		all natural grass fed beef, baby arugula, parmesan shavings, roasted marbled potatoes and shallots, balsamic demi sauce	
RISOTTO AI FRUTTI DI MARE *	40	BONE IN SHORT RIB *	49
carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce		chianti braised, creamy polenta, vegetable medley, red wine reduction	
RISOTTO AL PESTO *	30	ØRA KING SALMON **	40
carnaroli rice with basil pesto, sautéed shrimp, tomato confit, olive dust		caponata, orange bell pepper sauce	
BRANZINO AL SALE **	MKP	BRANZINO ALLA GRIGLIA**	39
mediterranean sea bass baked in rock salt, served with seasonal vegetables, salmoriglio dressing, served table-side		citrus frisee fennel salad, sauteed broccolini, citrus saffron sauce	
		TRUFFLE PASTA	MKP
		finished in a parmigiano wheel, fresh shaved truffles, served table-side	

PASTA FATTA IN CASA

SPAGHETTI POMODORO E BASILICO	29	PAPPARDELLE BOLOGNESE	30
pachino tomatoes, imported stracciatella cheese, basil		homemade three meats ragù, shaved parmesan cheese	
TAGLIOLINI NERI	39	SPAGHETTI ALLE VONGOLE	29
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce		littleneck clams, tomato confit, pistachio pesto, white wine sauce	
GNOCCHI DI RICOTTA	28	RAVIOLI MAREMMANI	27
ricotta & potato dumplings, tomato fondue, basil, eggplants "al funghetto", smoked scamorza		filled with homemade ricotta & spinach, cacio e pepe	

PIZZA

MARGHERITA	20	CAPRICCIOSA	26
san marzano tomato sauce, agerola fior di latte cheese, fresh basil		san marzano tomato sauce, agerola fior di latte cheese, imported ham, artichokes, olives	
TARTUFATA	27	CALABRESE	24
agerola fior di latte cheese, mushrooms, mascarpone, tomato confit, truffle essence		san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata	
Add fresh truffle MKP		PROSCIUTTO COTTO E FUNGHI	25
PROSCIUTTO	28	san marzano tomato sauce, agerola fior di latte, imported ham, wild mushrooms	
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings		SALSICCIA	25
CALZONE	29	san marzano tomato sauce, agerola fior di latte, homemade sausage, marinated peppers	
fior di latte cheese, homemade ricotta, salame, imported ham, mortadella, spicy soppressata.			



CONTORNO 10

Roasted Vegetables	Roasted Fingerling Potatoes	Potato Gratin	Creamy Polenta
Grilled Asparagus	Sautéed Spinach	Caponata	Sautéed Mushrooms

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