

ANTIPASTI

TAGLIERE DI CARNE 28	TAGLIERE DI FORMAGGI 26
prosciutto di parma, mortadella, finocchiona, bresaola, olives, apricots, 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, roasted potato cream, hazelnuts, olives, tomato, roasted garlic sauce
CRAB FINGERS “SCAMPI” 29	FRITTO MISTO 21
with sauteed asparagus in a spicy lemon butter sauce	fried calamari, shrimp, artichokes, calabrian chili aioli
CULACCIA E MELONE 25	FRIED BURRATA 18
24 months culaccia di parma, melon balls, burrata, EVOO	breaded burrata, pesto, focaccia, on top of marinara sauce

ZUPPE E INSALATE

MINISTRONE 12	INSALATA CAPRESE * 19
seasonal vegetables, fregula	heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic
ROASTED TOMATO SOUP * 12	INSALATA DELLA CASA * 14
croutons, basil crema	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 BRESAOLA * 25	
bufala mozzarella, arugula, melons, candied, pecans, shallot white balsamic dressing	

ADD ONS

Grilled Shrimp 12	Faroe Salmon * 16
Chicken Breast 12	Grilled Beef * 18



BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE * ** 55	TORRE BARI * ** 159
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns	12 oysters, 8 mussels, 8 clams, 6 prawns, maine lobster, jumbo lump crabmeat, ahi tuna
COCKTAIL DI GAMBERI * 27	OSTRICHE D'ACQUA FREDDA * ** 1 Dz - 36
4 prawns, old & new world sauces	cold water oysters, classic accoutrements 1/2 Dz - 20
AHI TONNO * ** 24	ESCARGOYSTERS ** 1/2 Dz - 22
avocado mousse, agrumato oil, spicy mango chutney, vegetable confetti	baked oysters with parsley garlic sambuca butter

CAVIALE

Osetra ** 149	Kaluga ** 90
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*Gluten Free **Raw/Undercooked

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

PORTATA PRINCIPALE

SCALOPPINE AL LIMONE	32	FILET MIGNON * **	52
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce		8 oz beef tenderloin, jumbo asparagus, potato gratin, barolo demi	
POLLO MATTONE *	30	TAGLIATA DI MANZO *	47
1/2 free range deboned chicken, garlic mashed potatoes, sautéed spinach, lemon caper sauce		12 oz sliced striploin steak, baby arugula tossed with fingerling potatoes, pizzaiola sauce, aged balsamic	
POLLO MARSALA	28	BONE IN SHORT RIB *	45
free range breasts, marsala mushroom sauce, roasted potatoes		chianti braised, creamy polenta, vegetable medley, red wine reduction	
FAROE ISLAND SALMON * **	35	BRANZINO ALLA GRIGLIA *	37
zoodles aglio e olio, tomato lemon butter sauce		pesto, cherry tomato sauce, sautéed broccolini	

TABLESIDE

CHATEAUBRIAND *	MKP	FIorentina *	MKP
20 oz center cut grass-fed tenderloin, served with roasted potatoes & asparagus		36 oz wagyu porterhouse, served with roasted vegetables and potatoes	
BRANZINO AL SALE * **	MKP	TRUFFLE PASTA	MKP
mediterranean sea bass baked in rock salt, served with seasonal vegetables, salmoriglio dressing		finished in a parmigiano wheel, fresh shaved truffles	

PASTA FATTA IN CASA

SPAGHETTI POMODORO E BASILICO	26	PAPPARDELLE BOLOGNESE	27
pachino tomatoes, imported stracciatella cheese, basil		homemade three meats ragù, shaved parmesan cheese	
TAGLIATELLE NERE	35	SPAGHETTI ALLE VONGOLE	27
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce		littleneck clams, tomato confit, white wine sauce	
GNOCCHI DI PATATE	27	RAVIOLI MAREMMANI	27
potato dumplings, wild mushroom, homemade sausage, grana padano		filled with homemade ricotta & spinach, brown butter, sage, parmesan	
RIGATONI CACIO E PEPE	25	LASAGNA CASARECCIA	29
toasted tellicherry pepper, pecorino romano		spinach pasta, bolognese, mozzarella	
RISOTTO AL PESTO *	28	RISOTTO AI FRUTTI DI MARE	38
carnaroli rice with basil pesto, olive dust, tomato confit, prawns		carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce	

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	
PROSCIUTTO	27	SALSICCIA	25
agerola fior di latte cheese, baby arugula, prosciutto di parma		san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers	

CONTORNO 10

roasted vegetables roasted fingerling potatoes potato gratin creamy polenta grilled asparagus
sautéed spinach sautéed brussel sprouts sautéed broccolini sautéed mushrooms

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