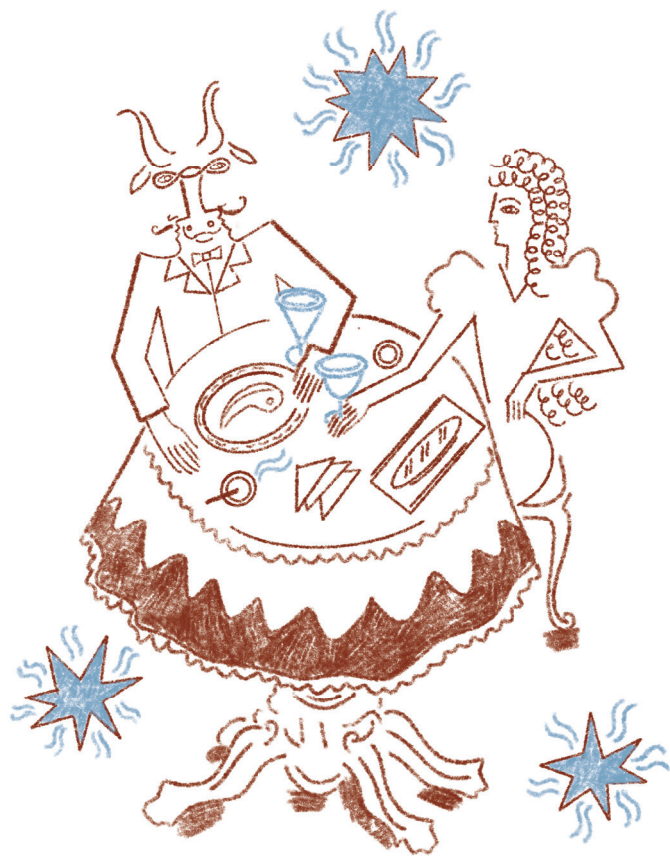


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DINNER



ANTIPASTI

Seared Beef Filet Carpaccio 49
Garlic aioli, parmigiano

Chicken Meatballs “In umido” 34
Niçoise olives, crispy herbs

Burrata 33
*Pineless pesto, roasted cherry tomatoes, olive oil
balsamic reduction*

Piccolo Grand Fritto Misto 39
Calamari, shrimps, cod

Crostini Al Prosciutto 36
Melted mozzarella, browned butter

Hamachi Carpaccio 47
Chimichurri, cilantro, red peppercorn

Minestrone of Seasonal Vegetables 26

Roberta’s Beef Polpettine 34
Traditional soffritto Tuscan tomato sauce

Bresaola 34
Stracciatella, roasted Brussels sprouts, thyme

INSALATE

Bibb Lettuce Alle Erbe Selvatiche 36

Sliced Artichokes 36
Fennel, mild pecorino

The Etruscan 36
*Rucola, cabbage, farro, cannellini, apple, cucumber, tomato,
avocado, basil, orange*

Chopped Caesar 36
*Organic baby kale, toasted crumbled spicy croutons,
parmigiano*

La Contadina Chopped 38
*Salanova, radicchio, curly endive, red cabbage, tomatoes,
ceci, salame, provolone*

PASTE

Paccheri Pomodoro e Basilico 40

Sweet Corn Tortellini 45
Mascarpone, truffle butter

Lobster Linguine 56
Spicy tomato sauce, brandy, parsley

Tagliatelle 44
Sautéed Porcini, hint of tomato

Large Ricotta and Butternut Squash Gnocchi 42
Browned butter, crispy sage

Nonna Ida from Parma... Cavatelli alla Parmigiana 43
With roasted eggplant and tomato

Fettuccine 40
'Al burro e parmigiano'

Sauro's Wife's Mezze Maniche 46
With beef ragout

Chioccioline 46
Smoked bacon, tomato, Amatriciana style sauce

Gluten-Free "e Mez Penne 'de Zite' Rigate"
From Gragnano substitution available

SUNDAY NIGHT SPECIAL

Spaghetti & Meatballs 45

SPECIALITA

Branzino "al cartoccio" 72
Endive, tomatoes, olives, capers, lemon, thyme

Thin Filet of Salmon 59
Citrus sauce

Veal Scaloppina alla Margherita 59

Chicken Milanese 64

PESCE GRIGLIATO

Dover Sole 105
Lemon sauce

New Zealand Langoustine 88



CARNE GRIGLIATE

PRIME CUT STEAKS

Our steaks are USDA Prime Beef that are procured from the finest ranches in the United States.

Filet Mignon 85
8oz, Creekstone Farm, Kansas

Grassfed Filet Mignon 85
8oz, Southern Ranges, Australia

New York Strip 84
12oz, Double R Ranch, Washington

Dry Aged New York Strip, 45 days 98
12oz, Creekstone Farms, Kansas

Kansas City Strip 88
16oz, Creekstone Farms, Kansas

Ribeye 82
12oz, Double R Ranch, Washington

Kosher Bone-in Ribeye 135
12oz, Rabbi's Daughter

Bistecca Fiorentina 250
32oz, Creekstone Farms, Kansas

AMERICAN WAGYU

Known for its rich and buttery flavor, a result of its highly marbled meat, stress-free lifestyle, and high-quality grain diet.

Tenderloin 125
8oz, Blackhawk Farms, Kentucky

Ribeye 165
12oz, Abatti Ranch, San Diego, California

AUSTRALIAN WAGYU

Australia's delicious award winning, fullblood & crossbred Wagyu beef.

New York 185
14oz, Sher Wagyu

Tomahawk 385
32oz, Sher Wagyu

JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics and naturally enhanced flavor and tenderness.

Sanuki Kawai, olive-fed, Kagawa Prefecture
New York Strip 75/oz

Takamori drunken wagyu, Yamaguchi Prefecture
Filet mignon 65/oz

Mizusako Farm, Kagoshima Prefecture
New York Strip 55/oz

4 oz. minimum, limited availability

CONTORNI

Roasted Potatoes 14
Rosemary, Sage

Steamed Spinach 14
Olive oil, Lemon

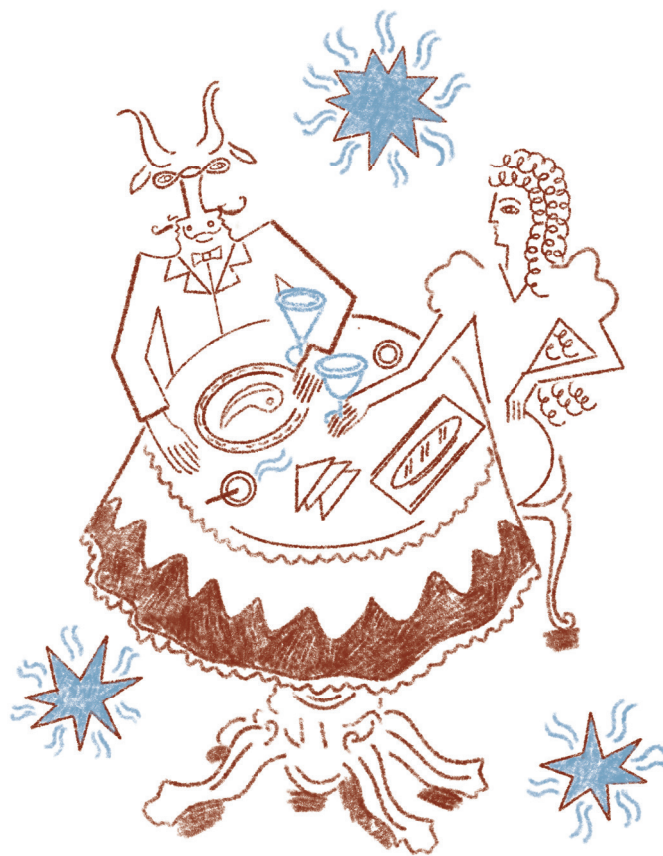
Fagioli Cannellini 14
"al Fiasco"

Roasted Cauliflower 14

Grilled Asparagus 14
Lemon zest

Charred Broccolini 14
Garlic, pepperoncino

Farmers Market Tomatoes 16
Sliced red onion



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert our staff to any allergies.

A 20% automatic gratuity will be added for parties of six or more. This gratuity is distributed in full to the service team providing service to your table and is not retained by the hotel.