



8OZ PRIME FILET 32.
PRIME 16OZ. NEW YORK STRIP 35.
45 DAY DRY AGED PORTERHOUSE 48. PER PERSON
45 DAY DRY AGED KANSAS CITY SIRLOIN 44.

SIDES: TRUFFLE PARMESAN OR REGULAR FRIES, ROASTED ASPARAGUS, MUSHROOMS, BROCCOLI RABE, CREAMED SPINACH, CREAMED CORN, BEER CHEDDAR TATER TOTS, BACON SOY GLAZED BRUSSEL SPROUTS, GARLIC MASHED POTATO 7.

APPETIZERS

PANE TOSCANO; BAGUETTE STUFFED WITH MOZZARELLA CHEESE, CARAMELIZED ONION, ROASTED GARLIC EXTRA VIRGIN OLIVE OIL 7.

BACON DUSTED CALAMARI; SWEET AND SOUR SAUCE, PESTO AIOLI 12.

EMMA'S MEATBALLS; SERVED WITH OR WITHOUT SUNDAY GRAVY AND GRILLED TUSCAN BREAD 6.

CHERRY SMOKED DOUBLE CUT BACON STEAK; PEANUT BUTTER, JALAPENO RELISH 8.

ITALIAN EGG ROLLS; BROCCOLI RABE, SAUSAGE, PROVOLONE, WHITE BEAN BRUSCHETTA 10.

SALADS

CHOPPED ANTIPASTO; ITALIAN MEATS, CHEESES, ROMAINE, ROASTED RED PEPPER, CELERY, ONION, TOMATO, IMPORTED OLIVES, AGED BALSAMIC VINAIGRETTE. 10.

TOSCANO CAESAR SALAD; RED ROASTED PEPPER, PARMESAN, BLACK PEPPER, ANCHOVY 8.

BABY GEM WEDGE; GRILLED APPLEWOOD BACON, TOMATO, BUTTERMILK MAYTAG BLUE CHEESE 8.

HOUSE SALAD; ROMAINE, CHERRY TOMATOES, ONION, CELERY, HONEY BALSAMIC VINAIGRETTE 6

PASTA

VODKA RIGATONI; PROSCIUTTO, RED ONION, VODKA, SHAVED PARMESAN 16.

RIGATONI CARBONARA; PANCETTA, CARAMELIZED ONION, PARMESAN CREAM 16.

LINGUINE CLAMS; FRESH-SHUCKED CLAMS, SAN MARZANO TOMATO BASIL SAUCE 16.

CAVATELLI; BROCCOLI RABE & SAUSAGE 16.

EMMA'S CHEESE RAVIOLI; HOUSE MADE, SAN MARZANO TOMATO BASIL SAUCE 16.

GNOCCHI SHORT RIB RAGU; HOUSE MADE GNOCCHI SHORT RIB RAGU, TOASTED BREAD CRUMBS, PARMESAN CHEESE 26.

ENTREE

CHICKEN PARMIGIANO; CHICKEN CUTLET, HOUSE MADE FRESH MOZZARELLA, RICOTTA GNOCCHI, SAN MARZANO TOMATO BASIL 18.

EGGPLANT PARMIGIANO; HOUSE MADE FRESH MOZZARELLA, SAN MARZANO TOMATO OVER RICOTTA GNOCCHI 15.

CHICKEN FRANCAISE; SHERRY LEMON BUTTER, ASPARAGUS, GARLIC MASHED POTATO 18.

CHICKEN MARSALA; MIXED MUSHROOMS, IMPORTED MARSALA WINE, GARLIC MASHED POTATOES, VEGETABLE 18.

CHICKEN PICCATA; LEMON BUTTER CAPER SAUCE, GARLIC MASHED POTATO, VEGETABLE 16.

CHICKEN AND SHRIMP FRA DIAVOLO; SAUTÉED WITH HOT CHERRY PEPPERS IN A LIGHT TOMATO SAUCE AND MELTED PROVOLONE, OVER TAGLIATELLE 23.

CHICKEN CAMPAGNOLA; CHICKEN THIGHS, SAUSAGE, FENNEL, MUSHROOMS, CHERRY PEPPER, SAMBUCCA BALSAMIC DEMI, ROASTED POTATO. 22

SEASONED CHICKEN; FRESH HERB MARINATED CHICKEN FINISHED WITH LEMON AND BALSAMIC, ROASTED POTATO, ASPARAGUS 22.

14OZ ROOT BEER PORK CHOP; ROASTED POTATO, HERB OIL, PEARL ONIONS, ASPARAGUS, PANCETTA AND ONION SAUCE; 29