

Tavolo 13

by *pietro's*

Cold & Raw

SHRIMP COCKTAIL

BEEF CARPACCIO

CAPRESE FOR TWO

SEARED AHI TUNA

For The Table

JUMBO LUMP CRAB CAKES

BACON STEAKS

BRAISED SHORT RIB BRUSCHETTA

Greens

CAESAR

THE WEDGE

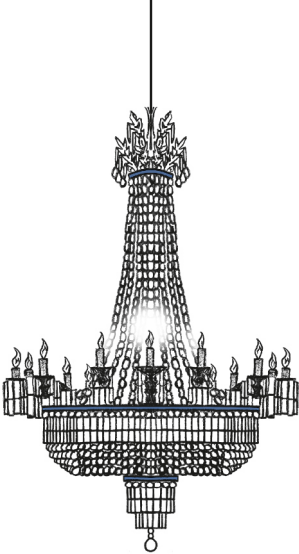
STEAKHOUSE SALAD



Pocket Features

An Over 21 Concept

By Reservation beginning at
5:00 PM Thursday-Saturday



Main Course

Seafood · Steaks · Chops · Birds

FILET CENTER CUT 8OZ

CAST IRON RIB EYE 14OZ

TOMAHAWK FOR TWO 32OZ

VEAL CHOP IN BONE ALLA PARMASAN

RACK OF LAMB

PONZHU GLAZED DUCK

GRILLED SEA BASS

POACHED RED SNAPPER

LAND & SEA

Toppings

BLACK TRUFFLE BUTTER

HOLLANDAISE BUTTER

PESTO BUTTER

Selected Sides

SPINACH N' CREAM

AU GRATIN POTATO

SEASONAL VEG

SAUTÉD MUSHROOMS

RARE - COOL RED CENTER

MEDIUM RARE - WARM RED CENTER

MEDIUM - HOT RED CENTER

MEDIUM WELL - DISAPPEARING TRACES OF PINK

WELL DONE - COOKED THROUGHOUT, NO PINK



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