

Antipasti

Raw Oysters on the Half Shell
pear mignonette | cocktail ‘Marinara’
---18/36---

Ahi Tuna Carpaccio
grapefruit & orange supremes, fried caper, shaved fennel
---20---

Fire-Roasted Manila Clams
Scarpetta, garlic, butter
---18---

Prosciutto di Parma
honeydew melon, buttermilk ricotta, olive oil
---18---

Burrata
basil pesto, pine nuts, crispy prosciutto
---17---

Beef Tartare Bruschetta
beef tenderloin, tonnato, potato chips,
pickled shallot & Fresno peppers
---20---

Mediterranean Meatballs
beef & lamb, dill, parmigiano, tomato sugo
---18---

Insalata

Little Gem
anchovy ranch, parmigiano, focaccia crumble
---16---

Smashed Cucumber
persian cucumbers, whipped goat cheese,
toasted pistachios, mint
---16---

Market Salad
Plato Dale greens, shaved carrot,
pecorino Sardo, shallot vinaigrette
---17---

Pasta Fresca

Bucatini
cacio e pepe
---22---

Ziti allá Vodka
spicy tomato, pecorino Romano
---21---

Ravioli
ricotta & corn crema, sage, butter
---25---

Rigatoni
burrata tomato, basil
---23---

****Please make your server aware of any allergies or food sensitivity****
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.*

Secondi

Ahi Tuna
caponata, pine nuts
---48---

Commented [H01]: Ahi tuna (no chop there is no bone in it)

Spaghetti allá Mare
sea scallops, Gulf shrimp, clams, mussels,
white wine, ancient grain pasta
---44---

Charcoal Oven-Fired

Whole Branzino
salsa verde, grilled lemon
--51---

Roasted Faroe Island Salmon
fennel rub, roasted tomato, lemon, capers, dill, butter
--43--

14oz USDA Prime Strip Steak
olive oil, sea salt, cracked pepper, fingerling potatoes
---70---

18oz USDA Prime Ribeye
olive oil, sea salt, cracked pepper, fingerling potatoes
---82---

10oz Canadian Lobster Tail
Calabrian chili oil
---48---

Filet Mignon
prosciutto wrapped, fried truffle gnocchi,
red wine demi-glace, gorgonzola
---58---

Braised Lamb Shank
parmigiano risotto, lamb jus, mint, dill & parsley
--48---

Veal Scallopini
oyster mushrooms, brandy-peppercorn cream sauce,
gnocchi Tirolese
---42---

Double-Cut Pork Chop
porcini rub, pear mostarda, charred radicchio
---43---

Contorni

---13---

Roasted Mushrooms
cremini, portobello, thyme butter

Fingerling Potatoes
smashed & fried, cubanelle peppers, garlic

Cauliflower Gratinato
béchamel, parmigiano

Charred Broccolini
colatura di alici, crispy shallots