
Antipasti

Romaine Caesar Salad • Garlic, Mustard, Lemon, Goat Cheese, Bread Crumbs & Olive Oil	19
Roasted Beets • Arugula & Whole Grain Mustard Sauce	22
Burrata • Smoked Cherry Walnut Pesto, Olive Oil & Crostini	28
Spicy Shrimp* • Pancetta, Serrano, Garlic, Tomatoes, Mango, Greens & Avocado	31
Octopus • Aji Panca, Potatoes, Olives, Capers, Cherry Tomatoes, Arugula, Lemon Oil, Aleppo Pepper	32
Ahi Tartare* • Avocado, Shallots, Capers, Tomatoes & Ginger Oil	31
Caviar Osetra Royal 1oz* • Blini, Creme Fraiche, Egg, Chives & Onion	155
Seafood Tower* • Caviar, King Crab Legs, Lobster Tail, Shrimp, Oysters • crab served hot upon request with drawn butter	MP

Dom Pérignon and Caviar 525

• Pair our signature caviar service with a bottle of 2015 Dom Pérignon •
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Pizza

Margherita • Tomato Sauce, Basil & Mozzarella	25
Capra • Pancetta, Caramelized Onions, Goat Cheese, Roasted Tomatoes & Saba	28
Dustino • Sausage, Hot Cherry Peppers, Garlic Butter, Marinated Tomatoes & Fontina	26
PLP • Tomato Sauce, Fontina, Fresh Greens, Pancetta & Truffle Oil	27
Prosciutto • Tomato Sauce, Mozzarella, Prosciutto & Arugula	28
Funghi • Fontina, Portobello Mushroom & Truffle Oil	26
Bamboccio • Tomato Sauce, Pepperoni & Mozzarella	26
Pesto Chicken • Fresh Housemade Pesto, Mozzarella & Grilled Chicken	26

Gluten Free Pizza Dough Available Upon Request For Additional Charge

Paste

Rigatoni Pomodoro • Pomodoro, Garlic, Basil, Olive Oil & Mozzarella	24
Spicy Paccheri Vodka • Vodka Sauce, Parmigiano Reggiano, Calabrian Chili Pepper	30
Pappardelle Bolognese • Ground Beef, Pork, Lamb, Onion, Basil, Pecorino Cheese, Pomodoro Sauce & Citrus Bread Crumbs	41
Penne • Broccolini, Caramelized Onions, Preserved Lemon, Mint, Chili flakes, Pine nuts & Parmigiano Reggiano	23

Paste cont.

Ravioli • Seasonal Flavor, Brown Butter, Sage & Pine Nuts	31
Linguini* • Shrimp, Preserved Lemon, Roasted Peppers, Tomatoes, Garlic, Mint & Green Onion	35
Gnocchi • Veal Tenderloin, Roasted Tomatoes, Asparagus & Truffle Butter	39
Cacio e Pepe • Cooked in a Parmigiano Reggiano Wheel	42
• add Lobster Tail - MP	
Appetizer Portions Available & Gluten Free Pasta Available Upon Request For Additional Charge	

Secondi

Pollo Arrosto al Verde • Roasted Potatoes, Broccoli Rabe & Salsa Verde	42
Seared Duck Breast* • Sweet Potato Puree, Spinach & Black Currant Reduction	48
Berkshire Pork Chop* • Sweet Potato Cappelletti, Asparagus & Apple Mostarda	48
Half Rack Colorado Lamb* • Roasted Eggplant, Carrot, Shallot, Asparagus & Pomegranate Harissa Glaze	86
Seared Salmon • Potato Puree, Grilled Asparagus, Smoky Pistachio - Olive Relish	46

Bistecche

Filetto di Manzo • Purè Di Patate, Grilled Asparagus, Truffle-Porcini Butter & 25 Year Basalamic Vinegar	86
New York Strip • 12 oz	62
Tomahawk* • 32oz Black Angus Bone-In Ribeye	145

Contorni

Broccolini • Garlic Bread Crumbs	16	Asparagus	16
Braised Tuscan Beans	16	Roasted Potatoes	16
Brussels with Pancetta	18	Purè Di Patate	18
Grilled Artichokes & Tomatoes	16		

Aggiunte

King Crab • Half Pound	55	Lobster Tail	32
Truffle Portobellos	35	Grilled Shrimp	16

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.