
Antipasti

Romaine Salad • Garlic, Mustard, Lemon, Goat Cheese, Bread Crumbs & Olive Oil	18
Insalata Verde • Frisee, Watercress, Apple, Pear, Plum, Smoked Cherries, Watermelon Radish, Feta & Caramelized Walnuts	20
Burrata • Cultured Cream, Pesto, Heirloom Tomato, Olive Oil & Crostini	27
Ricotta • Pine Nuts, Pistachio, Balsamic Glaze, Mint, Basil & Crostini	27
Roasted Beets • Beets, Greek Yogurt, Honey, Fennel & Watermelon Radish	21
Artichoke Bruschetta • Artichoke, Cherry Tomato, Basil & Mint	18
Crab Tostadas • Blue Crab, Cucumber, Tomato, Cilantro, Avocado & Lemon Oil	26
Spicy Shrimp* • Pancetta, Serrano, Garlic, Tomatoes, Mango, Greens & Avocado	30
Octopus • Aji Panca, Potatoes, Cherry Tomatoes, Arugula, Lemon Oil, Aleppo Pepper	32
Ahi Tartare* • Avocado, Shallots, Capers, Tomatoes & Ginger Oil	30
Caviar Oscietra Royal 1oz* • Blinis, Crackers, Creme Fraiche, Egg, Chives & Onion	135
Seafood Tower* • Caviar, King Crab Legs, Lobster Tail, Shrimp, Oysters Served with Dipping Sauces	MP

Pizza

Cauliflower Pizza Dough Available Upon Request For Additional Charge

Margherita • Tomato Sauce, Basil & Mozzarella	25
Capra • Pancetta, Caramelized Onions, Goat Cheese, Roasted Tomatoes & Saba	27
Dustino • Sausage, Hot Cherry Peppers, Garlic, Marinated Tomatoes & Fontina	25
PLP • Tomato, Fontina, Fresh Greens, Garlic Butter, Pancetta & Truffle Oil	26
Prosciutto • Tomato, Mozzarella, Prosciutto & Arugula	27
Funghi • Fontina, Portobello Mushroom & Truffle Oil	25
Bamboccio • Tomato Sauce, Pepperoni & Mozzarella	25
Giardino • Garlic Sauce, Zucchini, Eggplant, Artichokes, Heirloom Tomatoes, Watercress & Feta	25

Contorni

Purea Di Patate	13	Sautéed Spinach & Cherry	13
Broccolini • Citrus Bread Crumbs	16	Tomato	
Grilled Asparagus	16	Roasted Potatoes	14
Purea Di Patate Dolci	16	Grilled Artichokes & Tomatoes	15

Paste

Appetizer Portions Available & Gluten Free Pasta Available Upon Request For Additional Charge

Penne • Pomodoro, Onion, Garlic, Basil, Olive Oil & Mozzarella	23
Rotini • Cauliflower, Corn, Artichokes, Cherry Tomato & Citrus Bread Crumbs	24
Ravioli • Sweet Potato & Goat Cheese, Brown Butter, Sage & Pine Nuts	30
Linguini* • Shrimp, Preserved Lemon, Roasted Peppers, Tomatoes, Garlic, Mint & Green Onions	34
Bucatini Carbonara • Roasted Corn, Pancetta, Egg, Parmesan Cheese, Black Pepper	38
Gnocchi • Veal Tenderloin, Roasted Tomatoes, Asparagus & Truffle Butter	38
Rigatoni • Bolognese, Ground Beef, Pork, Lamb, Onion, Basil, Pecorino Cheese, Pomodoro Sauce & Citrus Bread Crumbs	40
Tonnarelli ala Ruota with Lobster Tail • Cacio e Pepe Cooked in a Parmigiano Reggiano Cheese Wheel with Fresh Cracked Black Pepper	54

Secondi

Mezzo Pollo • Basil Ravioli, Artichokes, Shallots, Garlic Butter & Baby Carrots	40
Duck Breast ala Griglia* • Cappelletti, Endives, Spinach & Cherry Reduction	44
Berkshire Pork Chop* • Roasted Butternut-Sweet Potato, Asparagus & Smoked Cherry Hard Cider Sauce	44
Branzino* • Potato, Spinach, Garlic Butter & Lemon	82
Colorado Lamb Rack* • Eggplant Chutney, Onion, Cherry Tomato, Asparagus, Broccolini & Pomegranate Glaze	84

Bistecche

Filetto di Manzo • 8oz Center Cut, Cauliflower Puree, Fingerling Potatoes, Asparagus & Herb Demi-Glaze	84
Kansas City Strip* • 16oz Black Angus Bone-In Strip, Broccolini, Mushroom & Garlic Butter	95
Porterhouse* • 28oz Black Angus Porterhouse	115
Tomahawk* • 32oz Black Angus Bone-In Ribeye	130

Additions

King Crab • Half Pound	45	Lobster Tail	30
Shrimp	12		

*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.