

ASSAGGI

24 Month Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

18 Month Galloni
Prosciutto di Parma
Soppressata
Calabrese
Finocchiona
Bresaola

Roasted Broccollini
Lemon Asparagus
Marinated Roasted Peppers
Roasted Onions
Truffle Honey

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

GF TUNA* 19

Basil Pesto, Radish,
Pine Nuts, Yuzu

GF COLOSSAL SHRIMP COCKTAIL 23

Cocktail Sauce, Lemon

GF OYSTERS* 22 | 39

Lemongrass Mignonette,
Horseradish, Cocktail Sauce

WAGYU TARTARE A5* 24

Bone Marrow Vinaigrette,
Truffle, Crispy Shallot

ANTIPASTI

CARCIOFI	Crispy Artichoke, Aioli, Basil Oil, Parmigiano	19	GF BURRATA	Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic	19
POLPETTONI	Pomodoro, Warm Fonduta, Crispy Basil, Parmigiano	18	ARANCINI	Oxtail, Truffle, Parmigiano Reggiano, Demi Glace	24
CALAMARI FRITTI	Judith Point, Cherry Peppers, Lemon Basil Aioli	19	CRAB CAKE	Jumbo Lump Crab, Calabrian Aioli, Watercress	23
GF OCTOPUS	Crispy Smashed Potatoes, Pancetta, Calabrian Aioli	22	GF HEIRLOOM CARROTS	Herb Ricotta, Truffle Honey, Basil Pesto	16

INSALATA

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18,
GRILLED ATLANTIC SALMON 16, LEMON PEPPER SWORDFISH TIPS 16, TAJIN DUSTED SEARED TUNA 16

GF FENNEL & CITRUS Pink Rhone, Goat Cheese, Orange, Grapefruit, Pistachio, Lemon Herb Vinaigrette 16

GF CAPRESE Hand Stretched Mozzarella, Vine Ripened Tomatoes, Basil, Balsamic 16

CAESAR* Baby Gem, Anchovy, Parmigiano, Focaccia Crouton 15

GF INSALATA MISTA Mixed Greens, Roasted Pear, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette 15

PIZZE

MARGHERITA San Marzano, Mozzarella, Basil, Olive Oil 22

CACIO E PEPE Mozzarella, Fontina, Pecorino, Parmigiano, Peppercorn 23

PROSCIUTTO Mozzarella, Arugula, Cherry Tomatoes, Figs, Balsamic 24

SALSICCIA Tuscan Sausage, Roasted Tomato, Herbed Fonduta 22

TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, GRAPPA, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

PRIMI

BOLOGNESE	Beef & Pork Ragu, Rigatoni, Parmigiano	28	GF RISOTTO AL FUNGHI	Mushrooms, Leeks, Watercress, Citronette	30
BUTTERNUT SQUASH RAVIOLI	Maple, Amaretti, Sage	29	RIGATONI	Braised Duck Ragu, Pecorino, Broccoli Rabe, Crispy Shallots	34
RAVIOLI DI MANZO	Pancetta, Red Wine, Taleggio	34	FUSILLI	Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano	34
GNOCCHI	Truffle Mascarpone, Maine Lobster, Sherry Riduzione	44			



PASTA DEL GIORNO

CHEF'S CREATION - REGIONAL, RUSTIC & AUTHENTICALLY TUSCAN

CARNE

SECONDI

MARE

GF POLLO ARROSTO	Murray Farms Chicken, Fingerling Potatoes, Swiss Chard, Pancetta	32	HALIBUT*	Crab, Spinach Agnolotti, Lemon Burro Fuso	44
SHORT RIB	Barolo Riduzione, Polenta Cake, Crispy Shallot	48	GF SALMONE*	Lemon, Garlic, Roasted Sweet Potatoes, Grilled Asparagus	34
GF TOMAHAWK*	48oz Long-Bone Ribeye, Rosemary Potatoes, Broccolini, Onion Marmellata	125	GF SCALLOPS*	Lobster & Parsnip Risotto, Peas, Parmigiano Reggiano	59
GF BRANDT PRIME RIBEYE*	16oz, Rosemary Potatoes, Asparagus, Bone Marrow Butter	69	GF SWORDFISH	Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter	44
GF BRANDT FILET*	8oz, Whipped Mascarpone Mashed, Caulilini, Crispy Parsnip, Riduzione	56	GF BRANZINO*	Crispy Potatoes, Tomato & Caper White Wine Brodo, Fennel & Arugula Salad	46

CONTORNI

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATOES	9	ROASTED ROSEMARY POTATOES	9
ASPARAGUS & PARMIGIANO	10	BRUSSELS SPROUTS & PANCETTA	11
SEARED BROCCOLINI & GARLIC	9	SAUTÉED MUSHROOMS	12
WHIPPED MASCARPONE MASHED POTATOES	9	HEIRLOOM CARROTS	9
SAUTÉED SPINACH	9	ROASTED TOMATO RISOTTO	11

