

Shellfish

MARKET OYSTERS* 4 (each) San Giacomo mignonette & Bombay cocktail sauce	
COLOSSAL U-12 PRAWNS	20
LOBSTER COCKTAIL	24
Salsa rosso	
ALASKAN KING CRAB	43
Mostarda dijon	
MINI ROYAL PLATTER COTTO & CRUDO*	84
Half lobster, Alaskan King crab, 4 oysters & 4 shrimp	
GRAN ROYAL PLATTER COTTO & CRUDO*	168
Whole lobster, Alaskan King crab, 8 oysters & 8 shrimp	

7-YEAR AGED ACQUERELLO RISOTTO

Viking Village sea scallop & baby leek
31

Zuppe e Insalate

KING CRAB BISQUE	12
THE ICEBERG & GORGONZOLA DOP	12
Sweet 100 tomato, crisp pancetta & walnut	
THE ITALIAN GRAIN BOWL	16
Arugula, farro, barley, lentil, black-eyed bean, borlotti bean, avocado & dried flower pollen	
LETTUCE & CHICORIES	10
San Giacomo vinaigrette	
GRASSFED STRIP STEAK*	25
USDA Gibsons Prime Angus, baby kale, avocado, pickled onion & balsamic vinaigrette	
BIGEYE TUNA*	25
Horseradish crusted tuna, cannellini bean puree, shaved baby fennel salad, fresh dill, avocado & lemon oil	

HOUSEMADE

Gold-Extruded Pasta

Italian heritage organic stone ground Senatore
Cappelli flour.

CACIO E PEPE	75
Parmigiano Reggiano, butter, pepper & white Umbrian truffle	
FUSILLI	19
Neapolitan beef & onion sugo, Pecorino Romano & Parmigiano Reggiano	
SPAGHETTINI & MEATBALLS	23
Housemade tomato sugo, Parmigiano Reggiano	
RIGATONI & VODKA SAUCE	18
Parmigiano Reggiano, tomato vodka sauce, fresh ricotta	

Antipasti

ACQUERELLO ARANCINI	12
1 Year Aged Risotto, Housemade tomato sugo, Parmigiano Reggiano	
RICOTTA FRESCA BRUSCHETTA	12
Oven roasted teardrop tomato & Corso ricotta	
CRABMEAT & AVOCADO PARFAIT	26
Mango, bell pepper & cognac mayonnaise	
ITALIA MEATBALLS	13
Corso ricotta & Pecorino Romano	
PROSCIUTTO DI SAN DANIELE & MOZZARELLA DI BUFALA	19
DOP Dall'Ava, grilled bread, compressed cantaloupe & mozzarella, avocado carpaccio, tomato & micro basil	

Panini

All paninis are served with a side of fresh-cut french fries.

FILET MIGNON SLIDERS*	18
Brioche bun & black truffle butter	
ITALIAN PRIME RIB	19
Rustic roll, pickled green pepper & giardiniera Romana	
CLASSIC BURGER*	17
USDA Gibsons Prime Angus, lettuce, tomato & onion Add American, cheddar, raclette, gorgonzola or provolone \$2	

Gibsons Prime Angus*

Gibsons Restaurant Group is the first restaurant group in the
country to have its own USDA Certified Angus Beef Program.

FILET MIGNON (7 oz.)	49
FILET MIGNON (14 oz.)	85
NEW YORK STRIP (13 oz.)	56
BONE-IN NEW YORK STRIP (16 oz.)	57
CHICAGO CUT (22 oz.)	65
DRY-AGED DOUBLE CUT PORTERHOUSE (34 oz.)	118

Gibsons Grassfed Australian*

Aged for minimum of 75 days

BONE-IN FILET MIGNON (12 OZ.)	60
NEW YORK STRIP (14 oz.)	55
RIBEYE (14 oz.)	55

Housemade Sauces

BEARNAISE	2
HOUSEMADE STEAK SAUCE AAA	3
AU POIVRE	4
BLACK TRUFFLE BUTTER	4
CREAMY HORSERADISH	2

Japanese*

Cut to order, Olive beef from the Kagawa Prefecture of Japan
(\$35 per additional ounce)

A5 OLIVE SIRLOIN (4 oz.)	140
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Carrara 640 Wagyu*

Certified Wagyu genetics, aged for a minimum of 100 days

NEW YORK STRIP (14 oz.)	89
TOMAHAWK (34 oz.)	150

Seafood

ROASTED MEDITERRANEAN BRANZINO	46
Meyer lemon caper sauce & herb salad	
ORA KING SALMON	34
Braised fennel, frisee, Calvestrano olives & red grapes	
8oz AUSTRALIAN LOBSTER TAIL	59

Altre Cose

GREEN CIRCLE CHICKEN	27
Winter truffle potato puree & roasted chicken jus	
VEAL MILANESE	49
Free range bone-in, baby arugula, heirloom tomato & tarragon mustard sauce	
BRAISED SHORT RIB	39
Braised carrot puree, charred rapini, fresh horseradish, pickled carrots & mustard seeds	

Contorno

HEN OF THE WOODS MUSHROOMS	15
Kobe Fat, Italian pine nuts, fonduta, chives	
CRISPY BRUSSELS SPROUTS	12
Parmigiano Reggiano & Crispy Prosciutto	
FRESH-CUT FRENCH FRIES	10
House seasoning	
FRENCH POTATO PUREE	10
Butter, butter, butter	
DOUBLE BAKED POTATO WITH RICOTTA ...	16
Parmigiano Reggiano & Umbrian truffle	