

Crudo

BIGEYE TUNA*	17
Pickled foie gras, celery leaves & cranberry pearls	
HAWAIIAN KAMPACHI*	18
Garlic, radish, serrano whey hot sauce & grapefruit pearls	
ORA KING SALMON*	17
Cucumber gelee, crème fraiche, diced apples & salmon roe	
CHEF'S CRUDO SELECTION*	21
Bigeye Tuna, Hawaiian Kampachi & Ora King Salmon	

EGGS ON EGGS

1 oz. Prime Osetra Caviar
115

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	

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	
CAESAR	12
Toasted bread crumb	
SUMMER TOMATO & BURRATA	21
Balsamic pearls & chive oil	
LETTUCE & CHICORIES	10
San Giacomo vinaigrette	

HOUSEMADE

Gold-Extruded Pasta

Italian heritage organic stone ground Senatore Cappelli flour.

CACIO E PEPE	45
Parmigiano Reggiano, butter, pepper & shaved black truffle	
FUSILLI	19
Neapolitan beef & onion sugo, Pecorino Romano & Parmigiano Reggiano	
CAPELLINI & KING CRAB	30
King crab meat, grape tomatoes, saffron white wine	
SPAGHETTINI & MEATBALLS	23
Housemade tomato sugo, Parmigiano Reggiano	
RAVIOLO CARBONARA	40
Poached egg, crispy prosciutto, Parmigiano Reggiano & summer truffle	
RIGATONI & VODKA SAUCE	18
Parmigiano Reggiano, tomato vodka sauce, fresh ricotta	

Antipasti

ACQUERELLO ARANCINI	12
1 Year Aged Risotto, Housemade tomato sugo, Parmigiano Reggiano	
OCTOPUS CARPACCIO	21
Basil aioli, pickled red and white pearl onion, chive & sunchoke chip	
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	

7-YEAR AGED ACQUERELLO RISOTTO

Viking Village sea scallop & baby leek
31
Black Truffle, Chanterelle Mushrooms, Balsamic
50

2020 HAMBURGER HOP

MACFOIE BURGER
USDA Gibsons Prime Angus, grilled onions, caramelized onion aioli, crispy shallots & truffle.
20

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, Kobe from the Hyōgo Prefecture and Miyazaki from the Miyazaki Prefecture of Japan (\$35 per additional ounce)

A5 KOBE SIRLOIN (4 oz.)	140
A5 MIYAZAKI RIBEYE (4 oz.)	140
KOBE & MIYAZAKI TASTING (4 oz.)	140

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	
WILD T-BONE ALASKAN HALIBUT	43
Salsa verde, au poivre & crispy shallots	
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	
LAMB CHOPS	58
Naturally raised Van Wells Farm lamb, mint pesto	

Contorno

ROASTED CAULIFLOWER	10
Cheese fonduta, chive & Piedmontese hazelnut	
SHISHITO PEPPERS	12
Flash fried & balsamic ristretto	
FORAGED MUSHROOMS	15
Shallot, brown butter & red wine poached duck egg	
CRISPY BRUSSELE 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	