

## 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	

## Zuppe e Insalate

ZUPPA DEL GIORNO	10
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	
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	
SUMMER TOMATO & BURRATA	21
Balsamic pearls & chive oil	
LETTUCE & CHICORIES	10
San Giacomo vinaigrette	

## 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	
HOUSEMADE	
<b>Gold-Extruded Pasta</b>	
Italian heritage organic stone ground Senatore Cappelli flour.	
CACIO E PEPE	15
Parmigiano Reggiano, butter, pepper & Umbrian 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	
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

## 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.)	55
NEW YORK STRIP (14 oz.)	60
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

PESCE DEL MERCATO	MKT
ORA KING SALMON	34
Braised fennel, frisee, Calvestrano olives & red grapes	

## Altre Cose

LAMB CHOPS	58
Naturally raised Van Wells Farm lamb, mint pesto	
VEAL MILANESE	49
Free range bone-in, baby arugula, heirloom tomato & tarragon mustard sauce	

## Panini

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

MACFOIE BURGER	20
HAMBURGER HOP BURGER USDA Gibsons Prime Angus, grilled onions, caramelized onion aioli, crispy shallots & truffle.	
FILET MIGNON SLIDERS*	18
Brioche bun & black truffle butter	
MEATBALL	17
Mozzarella di bufala, tomato sugo & giardiniera Romana	
ITALIAN PRIME RIB	19
Rustic roll, pickled green pepper & giardiniera Romana	
ITALIAN SALUMI	16
Rustic roll, coppa, porchetta, salami, provolone stravecchio and giardiniera Romana	
CLASSIC BURGER*	17
USDA Gibsons Prime Angus, lettuce, tomato & onion Add American, cheddar, raclette, gorgonzola or provolone \$2	

## Contorno

ROASTED CAULIFLOWER	10
Cheese fonduta, chive & Piedmontese hazelnut	
SHISHITO PEPPERS	12
Flash fried & balsamic ristretto	
CRISPY BRUSSELE SPROUTS	12
Parmigiano Reggiano & Crispy Prosciutto	
FORAGED MUSHROOMS	15
Shallot, brown butter & red wine poached duck egg	
FRESH-CUT FRENCH FRIES	10
House seasoning	
FRENCH POTATO PUREE	10
Butter, butter, butter	
DOUBLE BAKED POTATO WITH RICOTTA	16
Parmigiano Reggiano & Umbrian truffle	