



Shellfish & Crudo

MARKET OYSTERS*	4.50 EACH
San Giacomo mignonette, Bombay cocktail sauce	
COLOSSAL U-12 PRAWNS	25
LOBSTER COCKTAIL	26
Salsa rosso	
ALASKAN KING CRAB	72
Mostarda dijon	
BIGEYE TUNA CRUDO	19
MINI ROYAL PLATTER COTTO & CRUDO*	94
Half lobster, Alaskan King crab, 4 oysters & 4 shrimp	
GRAN ROYAL PLATTER COTTO & CRUDO*	188
Whole lobster, Alaskan King crab, 8 oysters & 8 shrimp	

Antipasti

FOCACCIA BREAD	11
Whipped Ricotta & Balsamic Giusti	
ACQUERELLO ARANCINI CACIO E PEPE	16
1 Year Aged Risotto, cheese fonduta, pecorino locatelli & tellicherry black pepper	
RICOTTA FRESCA BRUSCHETTA	13
Oven roasted teardrop tomato & Corso ricotta	
CRABMEAT & AVOCADO PARFAIT	29
Mango, bell pepper & cognac mayonnaise	
ITALIA MEATBALLS	16
Corso ricotta & Pecorino Romano	
PROSCIUTTO DI SAN DANIELE & MOZZARELLA DI BUFALA	27
DOP Dall'Ava, grilled bread, compressed cantaloupe & mozzarella, avocado carpaccio, tomato & red vein sorrel	
CHARRED OCTOPUS	30
Burnt onion aioli, Tomato aioli, Nduja butter, preserved Meyer lemon & fennel	

Altre Cose

CHICKEN PARMAGIANA	38
Roasted tomato Sugo & Mozzarella Di Bufala	
LAMB CHOPS	68
Naturally raised Van Wells Farm lamb, mint pesto	
VEAL MILANESE	53
Tarragon mustard sauce, baby arugula	

Zuppe e Insalate

KING CRAB BISQUE	17
ITALIAN WEDDING SOUP	17
Braised Kale, Fregula, Polpetta	
ICEBERG & GORGONZOLA DOP	13
Sweet 100 tomato, crisp pancetta & walnut	
CAESAR	17
Toasted bread crumb	
ROASTED BEET SALAD	18
Whipped ricotta, blood orange, watermelon radish, candied pecans & citrus vinaigrette.	
THE ITALIAN GRAIN BOWL	19
Arugula, farro, barley, lentil, black-eyedbean, borlotti bean, avocado.	
GRASSFED STRIP STEAK*	26
Gibsons Grassfed Australian, baby kale, avocado, pickled onion & balsamic vinaigrette	
BIGEYE TUNA*	25
Horseradish crusted tuna, cannellini beans, avocado with shaved baby fennel salad.	
ITALIAN CHOPPED SALAD	19
Salami Finocchiona, Pomodorini, toasted breadcrumbs, parmigiano & red wine vinaigrette.	
CHARRED BROCCOLINI SALAD	18
Delicata Squash, Honeycrisp Apples, Pistachio, Parmigiano Reggiano, Lambrusco Vinaigrette.	

HOUSEMADE

Gold-Extruded Pasta

Italian heritage organic stone ground Senatore Cappelli flour.	
SPICY RIGATONI	24
Tomato vodka sauce, Parmigiano Reggiano and fresh ricotta	
CACIO E PEPE	21
Pecorino Locatelli & tellicherry peppercorn	
MAFALDINE	25
Neapolitan beef & onion sugo, Pecorino Romano & Parmigiano Reggiano	
SPAGHETTINI & MEATBALLS	28
Housemade tomato sugo, Parmigiano Reggiano	

7-YEAR AGED ACQUERELLO RISOTTO

Viking Village sea scallops,
Parmigiano Reggiano & baby leeks 38

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.



Gibsons Prime Angus*

Grain-fed & aged for a minimum of 45 days.

FILET MIGNON (7oz)	59
FILET MIGNON (14oz)	95
NEW YORK STRIP (13oz).....	67
NEW YORK STRIP BONE-IN (16oz)	69
CHICAGO CUT (22oz)	87
DRY-AGED DOUBLE CUT PORTERHOUSE (34oz)	140

Gibsons Grassfed Australian*

Aged for minimum of 75 days.

BONE-IN FILET MIGNON (12oz).....	67
RIBEYE (14oz)	62

Japanese*

Cut to order from the Miyazaki Prefecture of Japan (\$35 per additional ounce)

A5 MIYAZAKI RIBEYE (4oz)	140
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Carrara 640 Wagyu*

Certified Wagyu genetics, aged for a minimum of 100 days.

NEW YORK STRIP (14oz).....	99
TOMAHAWK (34oz)	165

Seafood

PESCE DEL MERCATO	MKT
ROASTED MEDITERRANEAN BRANZINO	46
Meyer lemon caper sauce & herb salad	
AUSTRALIAN LOBSTER TAIL (8oz)	72
CHILEAN SEA BASS	47
Red Pepper Ragu, Escarole	

Panini

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

BURGER ITALIA*	22
Gibsons Prime Angus, raclette cheese, caramelized shallots & tomato aioli.	
FILET MIGNON SLIDERS*	21
Brioche bun & house made black truffle butter	
ITALIAN PRIME RIB*	19
Rustic roll, pickled green pepper & giardiniera Romana	
CLASSIC BURGER*	21
Gibsons Prime Angus, lettuce, tomato & onion	
Add American, cheddar, raclette, gorgonzola or provolone	\$2
CHICKEN PARMIGIANA.....	23
Roasted tomato sugo & mozzarella di bufala	

Contorno

CRISPY BRUSSELS SPROUTS	16
Crispy prosciutto, red finger chili, maple glaze & Parmigiano Reggiano	
FRESH-CUT FRENCH FRIES	12
House seasoning	
FRENCH POTATO PUREE	12
Butter, butter, butter	
DOUBLE BAKED POTATO WITH RICOTTA ...	21
Parmigiano Reggiano & Umbrian truffle	
HEN OF THE WOOD MUSHROOMS	19
Wagyu fat, chives, fiore red wine sauce	
CHARRED ASPARAGUS	11
Chive Aioli & Parmigiano Reggiano	

Dolce

BANANA GELATO	14	SBA "SPUMONI BAKED ALASKA"	15
TIRAMISU	12		

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