



1 OZ. PRIME
 PETROSIAN PARIS CAVIAR
 TSAR IMPERIAL OSSETRO
 Traditional Garnish
 125

Shellfish & Crudo

MARKET OYSTERS*	4.50 EACH
San Giacomo mignonette, Bombay cocktail sauce	
COLOSSAL U-12 PRAWNS	20
LOBSTER COCKTAIL	26
Salsa rosso	
ALASKAN KING CRAB	60
Mostarda dijon	
BIGEYE TUNA CRUDO	17
MINI ROYAL PLATTER COTTO & CRUDO*	89
Half lobster, Alaskan King crab, 4 oysters & 4 shrimp	
GRAN ROYAL PLATTER COTTO & CRUDO*	178
Whole lobster, Alaskan King crab, 8 oysters & 8 shrimp	

Antipasti

FOCACCIA BREAD	9
Whipped Ricotta & Balsamic Giusti	
ACQUERELLO ARANCINI CACIO E PEPE	13
1 Year Aged Risotto, cheese fonduta, parmigiano reggiano 7 tellicherry black pepper	
CHARRED OCTOPUS	26
Burnt onion aioli, Tomato aioli, preserved meyer lemon & fennel	
CRABMEAT & AVOCADO PARFAIT	29
Mango, bell pepper & cognac mayonnaise & calabrian chili oil	
ITALIA MEATBALLS	15
Corso ricotta & Pecorino Romano	
PROSCIUTTO DI SAN DANIELE & MOZZARELLA DI BUFALA	25
DOP Dall'Ava, grilled bread, compressed cantaloupe & mozzarella, avocado carpaccio, tomato & micro basil	
CARRARA 640 WAGYU BEEF TARTARE*	22
Pickled shallots, egg yolk & burnt onion aioli	

Zuppe e Insalate

KING CRAB BISQUE	14
CAESAR	13
Toasted bread crumb	
THE ITALIAN GRAIN BOWL	16
Arugula, farro, barley, lentil, black-eyedbean, borlotti bean, avocado.	
ITALIAN CHOPPED SALAD	17
Salami Finocchiona, Pomodorini, toasted breadcrumbs, parmigiano & red wine vinaigrette.	
ROASTED BEET SALAD	14
Whipped ricotta, blood orange, watermelon radish, candied pecans & citrus vinaigrette.	

HOUSEMADE

Gold-Extruded Pasta

Italian heritage organic stone ground Senatore
 Cappelli flour.

CACIO E PEPE	15
Pecorino Locatelli & tellicherry peppercorn	
MAFALDINE	19
Neapolitan beef & onion sugo, Pecorino Romano & Parmigiano Reggiano	
SPICY RIGATONI	18
Tomato vodka sauce, Parmigiano Reggiano and fresh ricotta	
SQUID INK SEAFOOD LINGUINE	40
Maine lobster, mussels, red & yellow grape tomatoes, toasted breadcrumbs, garlic & oil	
SPAGHETTINI & MEATBALLS	23
Housemade tomato sugo, Parmigiano Reggiano	
RAVIOLO CARBONARA	40
Crispy Prosciutto, Parmigiano Reggiano & winter black truffle	

7-YEAR AGED ACQUERELLO RISOTTO

Viking Village sea scallops,
 Parmigiano Reggiano & baby leeks **34**

Asparagus, ramp butter, pea tendrils & spring truffle **40**

*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*

Gibsons Restaurant Group is the first restaurant group in the country to have its own USDA certification program.

FILET MIGNON (7oz)	55
NEW YORK STRIP (13oz).....	63
NEW YORK STRIP BONE-IN (16oz)	66
CHICAGO CUT (22oz)	78
DRY-AGED DOUBLE CUT PORTERHOUSE (34oz)	130

Gibsons Grassfed Australian*

Aged for minimum of 75 days.

BONE-IN FILET MIGNON (12oz).....	63
RIBEYE (14oz)	58

Japanese*

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

A5 OLIVE SIRLOIN (4oz)	140
A5 MIYAZAKI RIBEYE (4oz)	140
OLIVE & MIYAZAKI TASTING (4oz)	140

Carrara 640 Wagyu*

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

NEW YORK STRIP (14oz).....	98
TOMAHAWK (34oz)	160

Seafood

ROASTED MEDITERRANEAN BRANZINO	46
Meyer lemon caper sauce & herb salad	
ORA KING SALMON	35
Sicilian eggplant caponata	
AUSTRALIAN LOBSTER TAIL (8oz)	62

Altre Cose

CHICKEN PARMAGIANA.....	33
Roasted tomato Sugo & Mozzarella Di Bufala	
LAMB CHOPS	64
Naturally raised Van Wells Farm lamb, mint pesto	
VEAL MILANESE	49
Tarragon mustard sauce, baby arugula	

Contorno

CRISPY BRUSSELS SPROUTS	12
Crispy prosciutto, red finger chili, truffle bourbon maple glaze & Parmigiano Reggiano	
ROASTED CAULIFLOWER	12
Fonduta, Piedmont hazelnuts & chives	
FRESH-CUT FRENCH FRIES	10
House seasoning	
FRENCH POTATO PUREE.....	10
Butter, butter, butter	
DOUBLE BAKED POTATO WITH RICOTTA ...	18
Parmigiano Reggiano & Umbrian truffle	

Housemade Sauces

BEARNAISE	2	BLACK TRUFFLE BUTTER.....	4
HOUSEMADE STEAK SAUCE AAA.....	3	CREAMY HORSERADISH	2
AU POIVRE.....	4	FOIE GRAS RED WINE SAUCE.....	6

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