



Shellfish & Crudo

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	
BIGEYE TUNA CRUDO	17
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	

Antipasti

ACQUERELLO ARANCINI CACIO E PEPE	12
1 Year Aged Risotto, cheese fonduta, pecorino locatelli & tellicherry black pepper	
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	

Altre Cose

PAN ROASTED GREEN CIRCLE CHICKEN	27
Charred rapini, lemon, aromatic chicken jus	
VEAL MILANESE	49
Tarragon mustard sauce, baby arugula salad	

Zuppe e Insalate

KING CRAB BISQUE	12
ICEBERG & GORGONZOLA DOP	12
Sweet 100 tomato, crisp pancetta & walnut	
CAESAR	12
Toasted bread crumb	
THE ITALIAN GRAIN BOWL	16
Arugula, farro, barley, lentil, black-eyedbean, borlotti bean, avocado & dried flower pollen	
GRASSFED STRIP STEAK*	25
Gibsons Grassfed Australian, baby kale, avocado, pickled onion & balsamic vinaigrette	
BIGEYE TUNA*	25
Horseradish crusted tuna, Umbrian lentil with shaved baby fennel salad & citrus	

HOUSEMADE

Gold-Extruded Pasta

Italian heritage organic stone ground Senatore Cappelli flour.	
SPICY RIGATONI	15
Tomato vodka sauce, Parmigiano Reggiano and fresh ricotta	
CACIO E PEPE	15
Pecorino Locatelli & tellicherry peppercorn	
PAPPARDELLE	19
Neapolitan beef & onion sugo, Pecorino Romano & Parmigiano Reggiano	
SAFFRON CAPELLINI & KING CRAB	30
Lemon & Calabria chili butter	
SPAGHETTINI & MEATBALLS	23
Housemade tomato sugo, Parmigiano Reggiano	

**7-YEAR AGED
ACQUERELLO RISOTTO**

Viking Village sea scallops,
Parmigiano Reggiano & baby leeks **31**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Gibsons Prime Angus*

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

FILET MIGNON (7oz)	49
NEW YORK STRIP (13oz).....	57
NEW YORK STRIP BONE-IN (16oz)	57
CHICAGO CUT (22oz)	66
DRY-AGED DOUBLE CUT PORTERHOUSE (34oz)	115

Gibsons Grassfed Australian*

Aged for minimum of 75 days.

BONE-IN FILET MIGNON (12oz).....	60
RIBEYE (14oz)	55

Carrara 640 Wagyu*

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

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

Housemade Sauces

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

Seafood

PESCE DEL MERCATO	MKT
ROASTED MEDITERRANEAN BRANZINO	46
Meyer lemon caper sauce & herb salad	
AUSTRALIAN LOBSTER TAIL (8oz)	59

Panini

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

BURGER ITALIA*	18
Gibsons Prime Angus, raclette cheese, caramelized shallots & tomato aioli.	
FILET MIGNON SLIDERS*	18
Brioche bun & house made black truffle butter	
ITALIAN PRIME RIB*	19
Rustic roll, pickled green pepper & giardiniera Romana	
CLASSIC BURGER*	15
Gibsons Prime Angus, lettuce, tomato & onion	
Add American, cheddar, raclette, gorgonzola or provolone \$2	

Contorno

CRISPY BRUSSELS SPROUTS	12
Crispy prosciutto, red finger chili, truffle bourbon maple glaze & Parmigiano Reggiano	
FORAGED MUSHROOMS	19
Kobe butter, red wine poached egg, pickled ramps & red wine sauce	
FRESH-CUT FRENCH FRIES	10
House seasoning	
FRENCH POTATO PUREE	10
Butter, butter, butter	
DOUBLE BAKED POTATO WITH RICOTTA ...	16
Parmigiano Reggiano & Umbrian truffle	

Dolce

BANANA GELATO	10	SBA "SPUMONI BAKED ALASKA"	10
TIRAMISU	12	LIMONE E FRAGOLA	9

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