

THE terrace

GRILL

TO SHARE

CRUDITE, HUMMUS & PITA	18
Farmer's Market Vegetables	
DEVEILED EGGS ROYAL	19
Smoked Salmon, Siberian Osetra Caviar	
TRUFFLE MUSHROOM PIZZA	21
Porcini, Arugula, Parmiggiano Cream, Fresh Black Truffle	
MARGHERITA PIZZA	16
San Marzano Tomato, Fior di Latte, Basil	
TRUFFLE FRIES	14
Parmesan, Parsley, Truffle Salt	

RAW BAR

SHRIMP COCKTAIL		20
Cocktail Sauce, Lemon		
CLAMS	(6) 15	(12) 30
Scapeze Zucchini, Lemon		
FRESH OYSTERS	(6) 18	(12) 36
Mignonette, Cocktail Sauce		
STONE CRAB CLAWS		MP
Cocktail Sauce, Lemon		
STEAMED MAINE LOBSTER TAIL		MP
Drawn Butter		

TO START

SPICY TUNA CRUDO	20
Avocado Lime Aioli, Green Onion Fondue, Puffed Rice	
CHAR GRILLED SICILIAN OCTOPUS	22
Lemon Smashed Potatoes, Pomodoro Siciliano	
CAESAR SALAD	14
Crispy Baby Gem, Parmiggiano, Croutons	
ARTICHOKE CARPACCIO	19
Mizuna Greens, Pecorino Romano, Fava Beans, Lemon Vinaigrette	
CAPRESE CITRUS BURRATA	15
Crispy Petite Greens, Shallot, Citrus, Hazelnut	

CLASSIC ITALIAN CHOPPED SALAD	17
Mozzarella, Genoa Salami, Garbanzos, Taggiasca Olives	
MINESTRONE SOUP	8
Fresh Vegetables, Fregola Sarda e Consommé	
CLAMS PUTTANESCA	18
Tomato, Olives, Garlic, Grilled Sourdough	
TUNA CARPACCIO NICOISE	22
Crispy Petite Green, Green Bean, Quail Egg, Olives	

THE CLASSICS

SPAGHETTI POMODORO	23
Three Tomato Pomodoro, Basil	
RIGATONI VERDI	28
Creamy Genovese Pesto, Carabineros	
PAPPARDELLE CACIO E PEPE	23
Pecorino Romano, Fresh Cracked Black Pepper	
ROASTED BABY CHICKEN	28
Lemon Smashed Potatoes, Chicken Jus	
GRILLED LAMB CHOPS	44
Sautéed Broccoli Rabe, Mint Gremolata	
14 OZ NY PRIME STRIP STEAK FRITES	40
French Fries, Garlic and Herbs Butter	
8 OZ FILET MIGNON	42
Wild Mushrooms, Veal Jus	
BRAISED SHORT RIBS	38
Fingerling Potato Mousseline, Port Wine Jus	
VEAL MILANESE	34
Tomato Concasse, Vierge Sauce	

SEARED DIVER SCALLOPS	36
Cauliflower Lime, Buckwheat	
FAROE ISLAND SALMON	30
Sautéed Garlic Spinach, Lemon Beurre Blanc	
GRILLED MAINE LOBSTER	MP
Bearnaise Sauce	
DOVER SOLE	MP
Lemon Beurre Blanc	
ROSEMARY BRAISED LENTILS	18
Charred Broccoli Rabe, Marinated Tomatoes	

BURGERS & SANDWICHES

8 OZ GRASSFED CHEESEBURGER	18
Bacon, Cheddar, Brioche Bun, Spiced Tomato Jam	
IMPOSSIBLE BURGER	18
Dijon Mustard, Crispy Lettuce, Red Onion, Tomato	
MAINE LOBSTER ROLL	24
Buttery Brioche, Avocado, Coleslaw	

SIDES

LEMON SMASHED POTATOES	8
CRISPY BRUSSELS SPROUTS	8
SAUTÉED BROCCOLI RABE	8
WILD MUSHROOM RAGOUT	11

BRAISED LENTILS	8
SAUTÉED GARLIC SPINACH	8
SWEET POTATO FRIES	8
HOME MADE FRENCH FRIES	8

ADD SHAVED FRESH BLACK TRUFFLE 28

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

DAILY FEATURES

SUNDAY
Sunday Supper
Traditional Italian Favorites

MONDAY
Burgers & Big Reds
\$25

TUESDAY
50% Off All Bottles
of Wine Under \$100

THURSDAY
Tequila Thursday – 50% Off
All Tequilas and Margaritas