



DINNER MENU

APPETIZERS

SOUP 12
chef creation

HOMEMADE BEEF TALLOW FRENCH FRIES 15
Grated pecorino Romano & black truffle aioli

CHEESE ARANCINI 13

SUSHI NACHOS 26
pepper crusted ahi tuna, mango pico de gallo,
drizzled bang bang & wasabi ponzu sauces

A TASTE OF TWO WORLDS 32
24 month old truffle infused prosciutto di parma,
sopressata, with Muranda cheese

SALADS

BABY CAESAR WEDGE 16
anchovy dressing, pecorino romano crisp
& buttered croutons

FIELD GREENS 15
cherry tomato, cucumber, sun dried raisins,
toasted pepita seeds, local goat cheese
& balsamic evoo emulsion

LOCAL FARM HEIRLOOM 18
tomato & burrata with basil oil,
balsamic glaze & sea salt

SALAD ENHANCEMENTS

PRIME SKIRT STEAK 18

SHRIMP 14

SALMON 14

CHICKEN 12

PASTAS

add micro planed Summer Black Truffles for \$12

MAFALDE AL POMODORO 26
stracciatella di bufala

CREAMY MASCARPONE RISOTTO 32
micro plane shaved summer black truffles

WILD MUSHROOM CONCHIGLIE 28
thyme cream sauce

SPAGHETTI AGLIO E OLIO 32
Served with sautéed Shrimp

Our menu reflects our fervent belief in marrying the abundance of locally produced flavorful ingredients with a curated selection of products available internationally. Our cured meats are sourced from Italy, our steaks and many proteins come from the incomparable Pat LaFrieda Meat Purveyors, and our pastries are made with love in our kitchen.

ENTRÉES

CHEF'S CUTS

steaks are sourced from Pat LaFrieda Meat Purveyors

MARKET PLACE

40 OZ

TOMAHAWK STEAK

In-house dry aged tomahawk for two,
includes choice of 2 sides

PORK CHOP 38

Grill after resting in an herb marinade

7 OZ FILET MIGNON 52

16 OZ DRY AGED BONE-IN RIBEYE 75
28 days dry aged

14 OZ PREMIUM CHOICE

NEW YORK STRIP STEAK 62

All steaks are served with Veal demi glace

Add summer black truffle butter 12

ADD SHRIMP 15 ADD LOBSTER TAIL 25

FREE RANGE

CRISPY CHICKEN MILANESE

with baby arugula, heirloom tomato salad
with lemon extra virgin olive oil vinaigrette.

AKURA SALMON 42

Pan seared with lemon caper butter sauce

FISH OF THE DAY- MARKET PRICE

Daily Special

SIDES- 12 EACH

locally sourced vegetables

Yukon gold whipped potatoes

roasted thyme scented wild mushrooms

buttered seasonal vegetable medley

House cut beef tallow French fries (\$3 extra)

*For tables of 6 or more, a 20% gratuity will be added. For room service 20% gratuity will be added.
Please inform the server of any dietary needs or food allergies. Note though, that in preparing dishes,
even with great care, trace amounts could be present without our knowledge. *Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Menu subject to change.