

PER COMINCIARE

To Begin

TONNO CRUDO	21
<i>Ribbons and Squares of Ahi Tuna, Avocado, Soy Lime Vinaigrette</i>	
SEARED SONOMA FOIE GRAS	34
<i>Pumpkin Seed Bread, Autumn Figs and Port, Thyme Milk</i>	
INSALATA ORTOLANA	18
<i>Grilled Roman Artichoke, Garden Tomatoes, Eggplant, Mozzarella Di Bufala, Pesto</i>	
INSALATA PRIMAVERA	14
<i>Roasted Grapes, Baby Arugula, Tomino Cheese, Texas Pecans</i>	
INSALATA GREENBERG	12
<i>Spinach, Cucumbers, Hearts of Palm, Tomatoes, Avocado, Red Onion, Bleu Cheese</i>	
TASMANIAN SALMON TOWER	26
<i>Granny Smith Apple, Avocado, Mango</i>	
BURRATA PUGLIESE	24
<i>Peroni Condimento, Oregon Figs, Beer Nuts</i>	
COZZE MARECHIARO	14
<i>Steamed Mussels, San Marzano Tomatoes, Garlic, Pinot Grigio</i>	
ALBA WHITE TRUFFLE SOUFFLÉ	49

PASTA & RISOTTO

All Pasta Made by Hand In House

CAPPELLETTI AL MIDOLLO	25
<i>Bone Marrow, House Made Ricotta, Cognac</i>	
PANSOTI	14
<i>Squash Filled Pasta, Parmesan Puff, Sage Essence</i>	
PAPPADELLE BOLOGNESE	14
<i>Wide Ribbon Pasta, Classic Meat Sauce of Bologna</i>	
SPINACH ORECCHIETTE	17
<i>Saffron and Baccalá</i>	
FETTUCCINE	16
<i>Soft Shell Crab, Vodka Sauce, Vallone Sausage</i>	
RISOTTO ALL' ASTICE	19
<i>Washington State Lobster Mushrooms, Maine Lobster Roe</i>	

PESCE

CERNIA AL BAROLO	39
<i>Seared Red Snapper, Super Lump Crab, Creamed Haricot Vert, Almonds, Leek Fondue</i>	
GRILLED MEDITERRANEAN BRANZINO	38
<i>Yukon Gold Potato, Cerignola and Gaeta Olives, Grape Tomato</i>	
TASMANIAN SALMON	39
<i>Sherry Vinegar, Delicata Squash, Poppy Seed Crema</i>	
HALIBUT	39
<i>Seared Atlantic Halibut, Organic Kale, Golden Rum Raisins, Lump Crab</i>	
SNAPPER SHERIDAN	29
<i>Scaloppine of Red Snapper, Lump Crab Meat, Roasted Peppers, Bianco Sauce</i>	
AHI TUNA	39
<i>Fava, Roman Artichokes, Capers</i>	
SPIGOLA	39
<i>Grilled Sea Bass, Calabrian Devil Chiles, Braised Baby Octopus, Cavatelli</i>	

CARNI

For the Carnivore

FIFTY FIVE DAY AGED PRIME NEW YORK STRIP	68
PRIME COLORADO LAMB SADDLE CHOP	75
KUROGE WASHU WAGU PETITE SIRLOIN	95
<i>Japan's Finest</i>	
FIFTY FIVE DAY DRY AGED BONE IN FILET 'FIORENTINA'	78
SICILIAN LEMON CHICKEN	29
<i>Baby Hen, Lemon Reduction, Rapini Panzanella</i>	
STUDY OF VEAL	44
<i>Young Milk Fed Provimi Veal, Risotto Milanese</i>	
CENTER-CUT FILET	49/74
<i>Truffled Prime or Oscar</i>	
TAGLIATA	68
<i>Sliced 20 oz. 55 Day Aged Prime Ribeye, Aged Balsamic, Radicchio</i>	

Sides to Share

<i>Fontina Creamed Spinach - Italian Brussel Sprouts - Rustic Potatoes - Truffled Mac & Cheese - Green Asparagus</i>	9
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