



antipasto boards

cured meat's ,olives, peppers, marinate mozzarella

caesar

focaccia croutons, grana padano

yellowtail crudo*

crispy capers, teardrop peppers, meyer lemon puree

wagyu carpaccio*

pickled veggies, cured egg yolk

short rib agnolotti

crispy garlic, fresh horseradish, red wine sugo

squid ink strozzapreti

frutti di mare, calabrian chili, spiced breadcrumbs

veal chop parmesan

san marzano, fresh mozzarella

prime porter house

rosemary garlic butter carved tableside

giant shrimp scampi

calabrian scampi

sides

sautéed green beans

wild mushrooms

black garlic marsala

roasted garlic mashed potato

dessert

chef selection