

## APPETIZERS

### Shrimp Cocktail

amatriciana sauce

### Octopus Carpaccio

fingerling potato salad, prosecco vinaigrette

### Red Beets

salt crust, goat cheese, aged balsamic vinegar

### \*Beef Tenderloin Carpaccio

arugula, parmigiano-reggiano, arduino fructus extra virgin olive oil

### Prosciutto di San Daniele Riserva

pickled vegetable giardiniera

### Vitello Tonnato

sliced veal, tuna, caper cream sauce

### Caprese

bufala mozzarella, slow-roasted vine-ripened tomatoes, basil, extra virgin olive oil emulsion

### Chesapeake Bay Lump Crab Cake

creamy arugula pesto

### Pork Belly

braised radicchio, apple vinaigrette, micro cress

## ENTRÉE

### Kobe Beef Meatballs

san marzano cherry tomato sauce

### \*Veal Chop

porcini mushrooms, creamy truffle sauce

### Osso Buco

soffritto, tomatoes, gremolata

### \*Lamb Chops

garlic, rosemary, thyme, sun-dried tomato pesto

### \*Ibérico de Bellota Pork Chop

gaeta black olives

### Rotisserie Kosher Chicken

lemon, oregano

## SOUPS

### Lobster Bisque

rémy martin cognac

### Minestrone

genovese pesto

### Zuppa Fagioli

white beans, sweet sausage, pasta

## SALADS

### Grilled Romanesco

asparagus, mimosa garnish, red wine vinaigrette

### Baby Spinach

candied pecans, roasted pumpkin, dried cranberry, flax seed vinaigrette

### Classic Caesar

focaccia croutons

### Baby Greens

roma tomatoes, shredded cucumbers, aged modena balsamic vinaigrette

## SEAFOOD

### Maine Lobster Fra Diavolo

garlic, chili peppers, tomatoes

### Steamed Whole Maine Lobster

drawn butter

### Branzino

lemon emulsion, capers, garlic-infused extra virgin olive oil

### Jumbo Shrimp

garlic, white wine, lemon, parsley, olive oil, cherry tomatoes

### Dover Sole

lemon, parsley, brown butter emulsion

## PASTA

### Hand-Rolled Potato Gnocchi

langoustines, tomatoes, basil

### Capellini

herb-infused san marzano tomato sauce, bufala mozzarella

### Agnolotti

wagyu beef, truffle cream

### Penne

porcini mushrooms, slow-cooked veal ragù

### Linguine Cioppino

littleneck clams, mussels, calamari, shrimp, monkfish

### Trofie al Pesto Ligure

basil pesto sauce, potatoes, french beans

### Lobster Risotto

carnaroli rice, maine lobster, italian parsley



## STEAK

### \*Bistecca alla Fiorentina 40oz | 20oz

This signature Tuscan porterhouse showcases the flavor of the prime cut of beef.

The 20-ounce steak serves one, and the 40-ounce serves two is hand-carved and presented on hot lava stone.

### \*Filet Mignon 6oz

### \*Rib Eye 12oz

### \*New York Strip 10oz

### \*Prime Rib King's Cut 32oz | Queen's Cut 16oz

## SIDES

### Rustic rosemary roasted potatoes

### Franck's mashed potatoes

### Idaho baked potato

### Steak fries

### Gorgonzola popovers

### Creamy polenta

### Asparagus and creamy parmesan

### Forest mushrooms persillade

### Creamed spinach

### Grilled seasonal vegetables

## SAUCES

### Béarnaise | Hollandaise

### Creamy horseradish

### Barolo red wine truffle

### Au poivre | Porcini mushroom

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.