

CAVIAR SERVICE

KAVIARI BAENKI SIBERIAN AMUR CROSSBREED 95

ACIPENSER BAERI & ACIPENSER SCHRENCKII

KAVIARI KRISTAL KALUGA HUSO HYBRID 140

ACIPENSER SCHRENCKII & HUSO DAURICUS

KAVIARI OSCIETRA PRESTIGE 150

ACIPENSER GUELLENSTAEDTII

KAVIARI OSCIETRA GOLD 250

ACIPENSER GUELLENSTAEDTII

Caviar Service is by the ounce and includes blinis, crème fraiche, red onion and egg yolk



CAVIAR POTATO (GF)

*One Ounce Kaviari Baenki Siberian, Crisp Idaho Exterior, Silken Interior
(\$59 supplement)*

CARCIOFI ROMANI (V)

Long Stem Roman Artichoke, Pesto, Reggiano, Cherry Tomato

LOBSTER BISQUE

PERIGORD BLACK TRUFFLES (V) **

*Shaved Tableside, Tagliarini or Acquerello Risotto
(\$24 supplement)*

PANSOTI (V)

Butternut Squash Filled Pasta, Sage Essence



BOSC PEAR SALAD (V)

Sliced Pears, Organic Goat Cheese, Spiced Pecans, Vinaigrette

FETTUCINE **

Jumbo Lump Crab, Vodka Sauce, Vallone Sausage

WILD MUSHROOM RISOTTO (GF)

BURRATA PUGLIESE (GF)

Prosciutto, Arugula, Balsamic

SHORT RIB CAPPELLETTI MODENESE

San Marzano Tomato, Ricotta



PORTABELLO MUSHROOM (VG)

Sauteed Spinach, Zucchini

BRANZINO (GF)

Pepperonata Sauce, Olives, San Marzano Tomatoes

PAN SEARED DOVER SOLE MEUNIERE (GF)

(\$29 supplement)

**based on limited availability*

SNAPPER FRANCESE

Crisp Scaloppine of Snapper, Bianco Sauce

CHILEAN SEABASS AMATRICIANA (GF)

Crisp Artichoke, Basil

PROVIMI VEAL ALLA ROMANA (GF)

Sauteed Veal Scaloppine, Roma Tomatoes, Bianco

OSSO BUCO

Saffron Aquerello Risotto

SUPERIOR FARMS LAMB CHOPS (GF)

*Lamb Ragu, Chanterelle Mushrooms, Lamb Jus
(\$22 supplement)*

USDA PRIME TRUFFLED FILET OF BEEF, 8 OZ (GF)

*Black Truffle Butter, Truffle Jus
(\$12 supplement)*

USDA PRIME 50 DAY DRY AGED RIBEYE (GF)

(\$29 supplement)

*Truffled Macaroni & Cheese, Artichoke Aglio e Olio, Grilled Broccoli,
Sauteed Spinach, Steamed Asparagus
(\$9 supplement)*



TONY’S TRIO

Espresso Gelato, Miniature Italian Beauty, Almond Fruitcake

*** Gluten-free Penne available to substitute*

