

To Amuse

CARCIOFI ROMANI	19
LONG STEM ROMAN ARTICHOKE, CRISP AND GRILLED, PETITE HERBS, TOMA DELLA ROCCA	
GREENBERG	17
SPINACH, CUCUMBERS, HEARTS OF PALM, TOMATOES, AVOCADO, RED ONION, GORGONZOLA	
BOSC PEAR SALAD	15
SLICED PEARS, ORGANIC GOAT CHEESE, SPICED PECANS, VINAIGRETTE	
INSALATA DI CAMPO	15
ORGANIC MIXED GREENS, CARAMELIZED NUTS, BALSAMIC	
BURRATA PUGLIESE	21
SHADES OF MELON, CRISPY GREEN BEANS, SICILIAN OLIVE OIL, MALDON SEA SALT, WILDFLOWER HONEY	
SEARED HUDSON VALLEY FOIE GRAS, 2 OZ	32
BABY BRIOCHE, SWEET POTATO MARSHMALLOW	
RIBBONS AND SQUARES *	19
AHI TUNA, AVOCADO, SOY LIME VINAIGRETTE	
DIVER SCALLOPS	28
PISTACHIO PUREE, RED WINE PISTACHIO VINAIGRETTE	
LOBSTER ROLL	26
CELERY ROOT PUREE, CHIVES, HOMEMADE POTATO CHIP	
POLPO	32
CRISP MEDITERRANEAN OCTOPUS, CALABRIAN TONNATO, SQUASH BLOSSOM	

House Made Pasta

LOBSTER FRA DIAVOLO 48	BURGUNDY TRUFFLES
MKT	
LINGUINE, SAN MARZANO, CHILI FLAKES, 6 OZ LOBSTER TAIL	TAGLIARINI OR ACQUERELLO RISOTTO
PANSOTI 16/28	ALBA WHITE TRUFFLES MKT
BUTTERNUT SQUASH FILLED, SAGE ESSENCE	TAGLIARINI OR ACQUERELLO RISOTTO
SQUARE RIGATONI AL TELEFONO 17/34	SPAGHETTI AL LIMONE 16/32
VALLONE SAUSAGE, RED BELL PEPPER, SAN MARZANO, MOZZARELLA	MEYER LEMON, SQUASH BLOSSOM
PAPPARDELLE 19/38	FETTUCCINE 26/44
CLASSIC BOLOGNESE	JUMBO LUMP CRAB, VODKA SAUCE,
LINGUINI VONGOLE 28/36	VALLONE SAUSAGE
TOP NECK CLAMS, FRESH LINGUINE	

To Satisfy

DOVER SOLE	82
MEUNIÈRE	
BRANZINO	42
SAN MARZANO TOMATOES, BELL PEPPERS, KALAMATA OLIVES	
CHILEAN SALMON*	42
BELUGA LENTILS, HORSERADISH FISH FUMET, MATCHSTICK ASPARAGUS	
SEARED SEABASS	65
POTATO “SCALES”, DIAVOLA BEANS, PANCETTA	
SNAPPER BAROLO	42
FENNEL PURÉE, FENNEL CONFIT, BAROLO SAUCE	
DRY AGED CULVER FARMS DUCK*	59
PORCINI DUSTED, HEN OF THE WOODS MUSHROOMS, CAULIFLOWER	
VEAL CHOP*	69
WHITE CHEDDAR POTATO PURÉE, POMMES SOUFFLÉ CRISP, BROWN BUTTER GLAZE	
10 OUNCE USDA PRIME FILET MIGNON*	69/75
TRUFFLED OR TONY’S WAY	
6 OUNCE	49/56
50 DAY DRY AGED USDA PRIME RIBEYE*	89
SUPERIOR FARMS LAMB CHOPS	85
LAMB RAGU, CHANTERELLE MUSHROOMS, LAMB JUS	
THE BATTLE AXE COURSE (SERVES 4)	350
TWO USDA PRIME TOMAHAWK RIBEYES, POTATO CARNEVALE, BONE MARROW POWDER	
MIYAZAKI A5 STRIPLOIN	30/OZ
MINIMUM OF 2 OUNCES, BMS 11	
CHUNK PLANT-BASED PROTEIN	49
BRISKET LIKE TEXTURE, CRISP SEARED EXTERIOR, VEGAN FRIENDLY	

To Share or Not

CONE FRIES- RUSTIC POTATOES
BRUSSELS SPROUTS - RAPINI AL LIMONE- TRUFFLED MACARONI AND CHEESE- CACIO E PEPE CRISPS - ROMAN ARTICHOKE AGLIO E OLIO 14
POMMES SOUFFLÉ - AGED WHITE CHEDDAR POTATOES AU GRATIN- ASPARAGUS - MUSHROOM OF THE WOODS 16
SILKEN POTATOES 7 PER PERSON

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*