

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	
POLPO	32
CRISP MEDITERRANEAN OCTOPUS, CALABRIAN TONNATO, SQUASH BLOSSOM	

HOUSEMADE PASTA

LOBSTER FRA DIAVOLO 48	PANSOTI 16/28
LINGUINE, SAN MARZANO, 6 OZ LOBSTER TAIL	BUTTERNUT SQUASH FILLED, SAGE ESSENCE
FRUTTI DI MARE RISOTTO 42	SPAGHETTI AL LIMONE 16/32
SAFFRON RISOTTO, PEAS, LOBSTER, CRAB	MEYER LEMON, SQUASH BLOSSOM
PAPPARDELLE 19/38	FETTUCCINE 26/44
CLASSIC BOLOGNESE	JUMBO LUMP CRAB, VODKA SAUCE, VALLONE SAUSAGE
BURGUNDY TRUFFLES 75	CORN RAVIOLINI 15/28
TAGLIARINI OR ACQUERELLO	ROASTED CORN, MASCARPONE, SAGE

TO SATISFY

DOVER SOLE	82
MEUNIÈRE, DIAVOLA BEANS, ENDIVE	
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, JUMBO LUMP CRAB, BAROLO SAUCE	
ROASTED CULVER FARM DUCK	59
WILD RICE, GREEN BEANS, OREGON BING CHERRY SAUCE	
VEAL CHOP*	69
WHITE CHEDDAR POTATO PURÉE, POMMES SOUFFLÉ CRISP, BROWN BUTTER GLAZE	
USDA PRIME FILET MIGNON*, TRUFFLED OR TONY'S WAY	
6 OUNCE	49/56
10 OUNCE	69/75
50 DAY DRY AGED USDA PRIME RIBEYE*	89
SUPERIOR FARMS LAMB CHOPS	85
LAMB RAGU, HEDGEHOG MUSHROOMS, LAMB JUS	
PORTERHOUSE FLORENTINE TAGLIATA, 32 OUNCE (SERVES 2)	130
HERB OLIVE OIL, SILKEN POTATOES, GRILLED ASPARAGUS	
MIYAZAKI A5 STRIPLOIN	30/OZ
MINIMUM OF 2 OUNCES, BMS 11	

TO SHARE

CONE FRIES	RUSTIC POTATOES	BRUSSELS SPROUTS	RAPINI AL LIMONE
TRUFFLED MACARONI AND CHEESE	CACIO E PEPE CRISPS	ROMAN ARTICHOKE AGLIO E OLIO	ASPARAGUS
POMMES SOUFFLÉ	AGED WHITE CHEDDAR POTATOES AU GRATIN	SILKEN POTATOES 6 PER PERSON	
MUSHROOM OF THE WOODS 15			

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