



CAVIAR POTATO (GF)

*One Ounce Kaviar Baeri Siberian, Crisp Idaho Exterior, Silken Interior
(\$21 supplement)*

CARCIOFI ROMANI (V)

Long Stem Roman Artichoke, Crisp and Grilled, Petite Herbs, La Tur

BOSC PEAR SALAD (V) (GF)

Sliced Pears, Organic Goat Cheese, Spiced Pecans, Vinaigrette

BURRATA PUGLIESE (GF)

Cantaloupe Pearls, Mortadella Crisp, Pistachio

LOBSTER BISQUE

Sherry

BLACK WINTER TRUFFLES (V)**

*Shaved Tableside, Tagliarini or Acquerello Risotto
(\$12 supplement)*

PANSOTI (V)

Butternut Squash Filled Pasta, Sage Essence

YELLOW TAGLIARINI POMODORO (V)**

San Marzano Tomato, Fresh Basil

FETTUCCINE**

Jumbo Lump Crab, Vodka Sauce, Vallone Sausage

***Gluten Free Penne available to substitute*



PORTOBELLO MUSHROOM (VG)(GF)

Zucchini Pinwheel, Goat Cheese, Sauteed Spinach

BRANZINO (GF)

Peperonata, Lumb Crab

CHILEAN SEABASS AL POMPELMO (GF)

Texas Ruby Red Grapefruit Reduction

SNAPPER FRANCESE

Crisp Scaloppine of Snapper, Jumbo Lump Crab, Bianco Sauce

PAN SEARED DOVER SOLE MEUNIERE (GF)

(\$12 supplement)

**based on limited availability*

LOBSTER FRA DIAVOLO

Linguine, San Marzano, 6 Oz Lobster Tail

44 FARMS SHORT RIB (GF)

Saffron Acquerello Risotto

USDA PRIME TRUFFLED FILET OF BEEF (GF)

Black Truffle Butter, Truffle Jus

SUPERIOR FARMS LAMB CHOPS (GF)

Lamb Ragu, Mushrooms

(\$19 supplement)

50 DAY DRY AGED RIBEYE (GF)

(\$19 supplement)

MIYAZAKI A5 STRIPLOIN (GF)

Sold By the Ounce, Minimum 2 Ounces

(\$9 Per Ounce Supplement)

*Truffled Macaroni & Cheese, Kennebec French Fries & Aioli, Artichoke Aglio e Olio,
Butter Whipped Potatoes*

(\$9 supplement)



TONY'S TRIO

Cheesecake, Mini Tuxedo Cake, Chocolate Covered Strawberry