

To Amuse	
FOIE GRAS COTTON CANDY	15
VIN SANTO MARINATED HUDSON VALLEY FOIE GRAS TORCHON (3 PIECE)	
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	

HOUSE MADE PASTA

FRUTTI DI MARE 32/49

LINGUINE, TOP NECK CLAMS, JUMBO SHRIMP

PANSOTI 16/28

BUTTERNUT SQUASH FILLED, SAGE ESSENCE

SQUARE RIGATONI AL TELEFONO 17/34

VALLONE SAUSAGE, RED BELL PEPPER, SAN MARZANO, MOZZARELLA

PAPPARDELLE 19/38

CLASSIC BOLOGNESE

LINGUINI VONGOLE 28/36

TOP NECK CLAMS, FRESH LINGUINE

PERIGORD BLACK TRUFFLES 75

TAGLIARINI OR ACQUERELLO RISOTTO

SPAGHETTI AL LIMONE 16/32

MEYER LEMON, SQUASH BLOSSOM

SEA URCHIN RISOTTO 39/68

SANTA BARBARA SEA URCHIN , MEDITERRANEAN OCTOPUS, BASIL

FETTUCCHINE 26/44

JUMBO LUMP CRAB, VODKA SAUCE, VALLONE SAUSAGE

To Satisfy	
DOVER SOLE	82
MEUNIÈRE	
BRANZINO	42
CAMPARI TOMATO, RED CHARD, CASTELVETRANO OLIVE	
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.*