

ANTIPASTI

TAGLIERE DI TERRA	29	TAGLIERE DI MARE	34
prosciutto di parma, mortadella, finocchiona, Chef's cheeses selection, olives, cornichons, honeycomb, fruit, "carta musica"		Smoked tuna, swordfish & salmon balyk, octopus carpaccio & venetian cod spread, over arugula, with citrus dressing & "carta musica"	
CARPACCIO DI MANZO **	26	POLPO ARROSTO *	26
Piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing		cannellini hummus, roasted tomato dressing, pickled Nardello peppers, toasted almonds	
AVOCADO CRAB CAKE	29	FRITTO MISTO	25
breaded flash fried avocado wrapped crab cake, lemon aioli		fried calamari, gulf shrimp, artichokes, dried lime, calabrian chili aioli, arugula	

ZUPPE E INSALATE

MINISTRONE GENOVESE	12	INSALATA CAPRESE *	21
seasonal vegetable, fregola, basil pesto		heirloom tomatoes, apulian burrata, marinated eggplants, aged balsamic	
BUTTERNUT SQUASH SOUP*	14	INSALATA DELLA CASA*	14
roasted cauliflower, black garlic crema, amaretti		mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	
BARBABIETOLE E CAPRINO*	17	INSALATA CESARE	16
roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing		classic caesar salad	
INSALATA DI ARAGOSTA*	37		
poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing			
INSALATA DI BRESAOLA*	27		
bufala mozzarella, arugula, figs, port poached pear, candied pecans, shallot white balsamic dressing			

ADD ONS

Grilled Shrimp 12	Faroe Salmon * 17
Chicken Breast 12	Grilled Beef * 17



BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE**	59	TORRE BARI **	159
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns		12 oysters, 8 mussels, 8 clams, 6 prawns main lobster, jumbo lump crabmeat, ahi tuna	
COCKTAIL DI GAMBERI*	29	OSTRICHE D'ACQUA FREDDA **	1 Dz - 36 1/2 Dz - 20
4 prawns, old & new world sauces		cold water oysters, classic accoutrements	
AHI TONNO **	26	ESCARGOYSTERS *	1/2 Dz - 24
avocado mousse, agrumato oil, citruses, vegetable confetti, wasabi sesame, on feuille de brick		baked oysters with parsley garlic sambuca butter	

CAVIALE

Osetra * 149	Kaluga * 96
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*Gluten Free - *Raw - *Cooked To Order - *Undercooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

PORTATA PRINCIPALE

SCALOPPINE DI VITELLO	36	FILET MIGNON**	55
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce		8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi	
POLLO MATTONE *	35	TAGLIATA DI MANZO**	49
1/2 free range deboned chicken, horseradish whipped potatoes, mushrooms, Marsala sauce		all natural grass fed beef, grilled radicchio, parmesan shavings, roasted marbled potatoes and shallots, balsamic demi sauce	
RISOTTO AI FRUTTI DI MARE *	40	BONE IN SHORT RIB *	49
carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce		chianti braised, creamy polenta, vegetable medley, red wine reduction	
RISOTTO AI FUNGHI E ZUCCA*	33	FAROE SALMON **	42
carnaroli rice with roasted squash, wild mushrooms, sautéed shrimp, taleggio cheese		beet marinated, potato wrapped, over lentil stew, porcini beurre blanc	
BRANZINO AL SALE **	MKP	BRANZINO ALLA GRIGLIA**	39
mediterranean sea bass baked in rock salt, served with seasonal vegetables, salmoriglio dressing, served table-side		parsnip puree, sautéed cauliflower, romesco sauce	
		TRUFFLE PASTA	MKP
		finished in a parmigiano wheel, fresh shaved truffles, served table-side	

PASTA FATTA IN CASA

SPAGHETTI POMODORO E BASILICO	30	PAPPARDELLE BOLOGNESE	30
pachino tomatoes, imported stracciatella cheese, basil		homemade three meats ragù, shaved parmesan cheese	
TAGLIOLINI NERI	39	SPAGHETTI ALLE VONGOLE	30
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce		littleneck clams, tomato confit, pistachio pesto, white wine sauce	
GNOCCHI ALLE BARBE	28	RAVIOLI MAREMMANI	27
beet & potato dumplings, goat camembert fondue, blistered brussel sprouts, toasted Piedmontese hazelnuts		filled with homemade ricotta & spinach, cacio e pepe	

PIZZA

MARGHERITA	20	CAPRICCIOSA	26
san marzano tomato sauce, agerola fior di latte cheese, fresh basil		san marzano tomato sauce, agerola fior di latte cheese, imported ham, artichokes, olives	
TARTUFATA	27	CALABRESE	24
agerola fior di latte cheese, mushrooms, mascarpone, tomato confit, truffle essence		san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata	
Add fresh truffle MKP		PERE E FICHI	25
PROSCIUTTO	28	agerola fior di latte, gorgonzola, poached pears, arugula, fresh figs, saba.	
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings		SALSICCIA	25
CALZONE	29	san marzano tomato sauce, agerola fior di latte, homemade sausage, marinated peppers	
fior di latte cheese, homemade ricotta, salame, imported ham, mortadella, spicy soppressata.			



CONTORNO 10

Roasted Vegetables	Roasted Fingerling Potatoes	Potato Gratin	Creamy Polenta
Grilled Asparagus	Sautéed Spinach	Brussell Sprouts	Sautéed Mushrooms

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