

## ANTIPASTI

<b>TAGLIERE DI TERRA</b>	29	<b>TAGLIERE DI MARE</b>	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"	
<b>CARPACCIO DI MANZO **</b>	26	<b>INSALATA DI POLPO</b>	27
Piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing		flash fried, olive oil tomato dressing, pickled nardello peppers, olives, potatoes, cannellini, parsley, tomatoes	
<b>AVOCADO CRAB CAKE</b>	29	<b>FRITTO MISTO</b>	25
breaded flash fried avocado wrapped crab cake, lemon aioli		fried calamari, gulf shrimp, artichokes, dried lime, calabrian chili aioli, arugula	

## ZUPPE E INSALATE

<b>MINISTRONE GENOVESE</b>	13	<b>INSALATA CAPRESE *</b>	22
seasonal vegetable, fregola, basil pesto		heirloom tomatoes, apulian burrata, marinated eggplants, aged balsamic	
<b>ROASTED TOMATO SOUP</b>	14	<b>INSALATA DELLA CASA*</b>	14
basil crema, focaccia croutons		mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	
<b>BARBABIETOLE E CAPRINO*</b>	17	<b>INSALATA CESARE</b>	16
roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing		classic caesar salad	
<b>INSALATA DI ARAGOSTA*</b>	37		
poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing			
<b>INSALATA DI BRESAOLA*</b>	27		
bufala mozzarella, arugula, asparagus, melons, candied pecans, shallot white balsamic dressing			

### ADD ONS

Grilled Shrimp 14	Faroe Salmon * 18
Chicken Breast 14	Grilled Beef * 18



## BAR DI FRUTTI DI MARE

<b>VASSOIO DI FRUTTI DI MARE**</b>	59	<b>TORRE BARI **</b>	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	
<b>COCKTAIL DI GAMBERI*</b>	29	<b>OSTRICHE D'ACQUA FREDDA **</b>	1 Dz - 36 1/2 Dz - 20
4 prawns, old & new world sauces		cold water oysters, classic accoutrements	
<b>AHI TONNO **</b>	27	<b>ESCARGOYSTERS *</b>	1/2 Dz - 25
rice crisp, avocado, heirloom tomato, basil, olive oil, white shoyu, olive dust, wasabi sesame		baked oysters with parsley garlic sambuca butter	

## CAVIALE

Beluga * 159	Kaluga * 98
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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

<b>SCALOPPINE DI VITELLO</b>	37	<b>FILET MIGNON**</b>	56
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce		8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi	
<b>POLLO MATTONE *</b>	35	<b>TAGLIATA DI MANZO**</b>	49
1/2 free range deboned chicken, horseradish whipped potatoes, mushrooms, marsala sauce		all natural grass fed beef, roasted brussel sprouts, parmesan shavings, roasted potatoes and shallots, balsamic demi sauce	
<b>RISOTTO AI FRUTTI DI MARE *</b>	42	<b>BONE IN SHORT RIB *</b>	49
carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce		chianti braised, creamy polenta, vegetable medley, red wine reduction	
<b>RISOTTO AI GAMBERI E LIMONE*</b>	33	<b>FAROE SALMON **</b>	42
carnaroli rice with lemon, toasted pine nuts, sautéed prawns, basil pesto drizzle		beet & blood orange marinated, on top of zoodles aglio e olio, spirulina beurre blanc	
<b>BRANZINO AL SALE **</b>	MKP	<b>BRANZINO ALLA GRIGLIA**</b>	40
mediterranean sea bass baked in rock salt, served with seasonal vegetables, salmoriglio dressing, served table-side		heirloom tomato fennel arugula salad, lemon basil & roasted shallot vinaigrette	
		<b>TRUFFLE PASTA</b>	MKP
		finished in a parmigiano wheel, fresh shaved truffles, served table-side	

## PASTA FATTA IN CASA

<b>SPAGHETTI POMODORO E BASILICO</b>	30	<b>PAPPARDELLE BOLOGNESE</b>	30
pachino tomatoes, imported stracciatella cheese, basil		homemade three meats ragù, shaved parmesan cheese	
<b>TAGLIOLINI NERI</b>	39	<b>SPAGHETTI ALLE VONGOLE</b>	30
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce		littleneck clams, tomato confit, pistachio pesto, white wine sauce	
<b>GNOCCHI AL BASILICO</b>	28	<b>RAVIOLI MAREMMANI</b>	28
basil infused potato gnocchi, zucchini puree, tomato tartare, shallot petals, fiordilatte di Agerola		filled with homemade ricotta & spinach, cacio e pepe	

## PIZZA

<b>MARGHERITA</b>	20	<b>CAPRICCIOSA</b>	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	
<b>TARTUFATA</b>	27	<b>CALABRESE</b>	25
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		<b>ZUCCHINI</b>	23
<b>PROSCIUTTO</b>	28	agerola fior di latte, zucchini, pesto, fresh heirloom tomatoes, basil, olive dust	
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings		<b>SALSICCIA</b>	25
<b>CALZONE</b>	29	san marzano tomato sauce, agerola fior di latte, homemade sausage, marinated peppers	
fior di latte cheese, homemade ricotta, salame, imported ham, mortadella, spicy sopressata.			



meats: no hormones, no antibiotics. [Worldclass.com](http://Worldclass.com)



## CONTORNO 10

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

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