

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 ** Piedmontese	26	POLPO ARROSTO *	26
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 DI BRESAOLA *	27
seasonal vegetables, fregula, basil pesto		bufala mozzarella, arugula, figs, port poached pear, candied pecans, shallot white balsamic dressing	
INSALATA DI ARAGOSTA *	36	INSALATA CAPRESE *	20
poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing		heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic	
BARBABIETOLE E CAPRINO *	17	INSALATA CESARE	16
roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing		classic caesar salad	
INSALATA DI GRANCHIO *	30	INSALATA DELLA CASA *	13
jumbo lump crabmeat, heirloom tomatoes, baby arugula, grilled asparagus, roasted tomato vinaigrette		mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	



ADD ONS

Grilled Shrimp 12	Ōra King Salmon * 17
Chicken Breast 12	Grilled Beef * 17

BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE **	59	TORRE BARI **	160
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns		12 oysters, 8 mussels, 8 clams, 6 prawns, maine 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, citrus, vegetable confetti, wasabi sesame, on feuille de brick		baked oysters with parsley garlic sambuca butter	

CAVIALE

Osetra * 149	Kaluga * 96
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MARGHERITA	20	CALABRESE	24
san marzano tomato sauce, agerola fior di latte cheese, fresh basil		san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata	
PROSCIUTTO	28	SALSICCIA	25
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings		san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers	

*Gluten Free - *Raw *Cooked To Order *Undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PORTATA PRINCIPALE

SCALOPPINE DI VITELLO	36	FAROE SALMON **	42
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce		beet marinated, potato wrapped, over lentil stew, porcini beurre blanc	
POLLO MATTONE *	35	BRANZINO ALLA GRIGLIA *	39
1/2 free range deboned chicken, horseradish whipped potatoes, mushrooms, Marsala sauce		parsnip puree, sauteed cauliflower, romesco sauce	
RISOTTO AI FRUTTI DI MARE *	40	SPAGHETTI POMODORO E BASILICO	29
carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce		pachino tomatoes, imported stracciatella cheese, basil	
RISOTTO AI FUNGHI E ZUCCA*	33	PAPPARDELLE BOLOGNESE	30
carnaroli rice with roasted squash, wild mushrooms, sautéed shrimp, taleggio cheese		homemade three meats ragù, shaved parmesan cheese	
FILET MIGNON **	55	TAGLIOLINI NERI	39
8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi		squid ink pasta, lobster meat, rock shrimp, pink vodka sauce	
		SPAGHETTI ALLE VONGOLE	29
		littleneck clams, tomato confit, pistachio pesto, white wine sauce	

EGG WHITE OMELETTE **	20	STEAK AND EGGS **	32
spinach, mushrooms, avocado, charred tomatoes, fruit salad		grass fed steak, mascarpone grits, mushroom ragù, two farm fresh eggs sunny side up, Barolo demi	
HAM OMELETTE **	18	LOBSTER OMELETTE **	29
imported ham, bell peppers, broccolini, onions, mushrooms, fior di latte cheese, breakfast potatoes		lobster meat, heirloom tomatoes, asparagus, goat cheese, chives, hollandaise sauce, petite salad	

ITALIAN BREAKFAST **	22	CRAB AVOCADO TOAST *	29
two farm fresh eggs sunny side up, grilled asparagus, charred tomato, avocado, olives, prosciutto		toasted sourdough, crushed avocado, jumbo lump crabmeat, tomatoes, arugula, poached eggs	
PROSCIUTTO BENEDICT *	18	SALMON BENEDICT *	22
english muffin, prosciutto di parma, poached eggs, hollandaise sauce, breakfast potatoes		english muffin, two fresh farm eggs poached, smoked salmon, hollandaise, chives, fruit salad	

BARI HASH **	29
roasted potatoes, marinated bell peppers, shallots, spinach, braised beef short ribs, mushrooms, two farm fresh eggs poached, hollandaise sauce	
FRITTATA **	19
aged Texas goat cheese, spinach, potatoes, mushrooms, bell peppers, onions, petite salad	

CESTO DI PASTICCERIA (4 ec)	14
chocolate croissant, raspberry pastry, plain croissant, almond croissant filled with pastry cream	
BELGIAN WAFFLES	18
mix berries, whipped ricotta, mint syrup	



CONTORNO

Grilled Asparagus	12	Creamy Polenta	8	Sausage	8
Garlic Spinach	10	Bacon	8	Breakfast Potatoes	7

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