

ASSAGGI

24 Month Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

24 Month Prosciutto
di San Danielle
Soppresata
Calabrese
Finocchiona
Bresaola

Roasted Broccolini
Lemon Asparagus
Marinated Roasted Peppers
Roasted Onions
Truffle Honey

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

GF **AHI TUNA CARPACCIO* 34**
Honolulu Tuna, Truffle Limoncello
Vinaigrette, Crispy Capers,
Pickled Shallot

GF **COLOSSAL SHRIMP
COCKTAIL 23**
Cocktail Sauce, Lemon

GF **OYSTERS* 22 | 39**
Lemongrass Mignonette,
Horseradish, Cocktail Sauce

WAGYU TARTARE A5* 24
Bone Marrow Vinaigrette,
Truffle, Crispy Shallot

ANTIPASTI

CARCIOFI 19
Crispy Artichoke, Aioli, Basil Oil, Parmigiano

POLPETTONI 18
Pomodoro, Burrigotta, Crispy Basil, Parmigiano

CALAMARI FRITTI 19
Judith Point, Cherry Peppers, Lemon Basil Aioli

GF **OCTOPUS 22**
Crispy Smashed Potatoes, Pancetta, Calabrian Aioli

GF **BURRATA 19**
Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic

ARANCINI 24
Oxtail, Truffle, Parmigiano Reggiano, Demi Glace

CRAB CAKE 23
Jumbo Lump Crab, Calabrian Aioli, Watercress

GF **HEIRLOOM CARROTS 16**
Herb Ricotta, Truffle Honey, Basil Pesto

VONGOLE 27
New England Clams, White Wine Lemon Brodo,
Grilled Ciabatta, Confit Garlic

SCAMPI 24
Colossal Shrimp, Garlic Fettunta, White Wine, Lemon



ARAGOSTA AL TARTUFO 34
Maine Lobster, Truffle Honey, Fontina,
Mascarpone, Crispy Shallot

CACIO E PEPE E PARMA 28
Fontina, Pecorino Romano, Parmigiano Reggiano,
Prosciutto di San Daniele, Cracked Pepper

INSALATA

GF **FENNEL & CITRUS 18**
Radicchio, Baby Gem, Goat Cheese, Orange,
Grapefruit, Pistachio, Lemon Herb Vinaigrette.
Parmigiano Tuile

GF **CAPRESE 16**
Hand Stretched Mozzarella, Vine Ripened Tomatoes,
Basil, Balsamic

CAESAR* 15
Baby Gem, Anchovy, Parmigiano,
Focaccia Crouton

GF **INSALATA MISTA 15**
Mixed Greens, Roasted Pear, Pomegranate, Walnuts,
Cherry Tomatoes, Lemon Honey Vinaigrette

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16, TAJIN DUSTED SEARED TUNA 16



TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, GRAPPA, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

PRIMI

BOLOGNESE Beef & Pork Ragù, Rigatoni, Parmigiano	28	GF RISOTTO AL FUNGHI Mushrooms, Leeks, Watercress, Citronette	30
BUTTERNUT SQUASH RAVIOLI Maple, Amaretti, Sage	29	RIGATONI Braised Duck Ragù, Pecorino, Broccoli Rabe, Crispy Shallots	34
RAVIOLI DI MANZO Pancetta, Red Wine, Taleggio	34	FUSILLI Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano	34
GNOCCHI Maine Lobster, Truffle Mascarpone, Sherry Riduzione	44	PENNE ALLA VODKA Chili Pepper Flake, Pancetta, Parmigiano Reggiano	26
QUATTRO FORMAGGI Brown Butter, Sage, Parmigiano Reggiano	32		

CLASSICO

GF BRICK CHICKEN Hudson Valley Half Chicken, Pan Jus, Rosemary Roasted Yukon Golds, Broccolini	34	CHILEAN SEA BASS* Crab, Spinach Agnolotti, Lemon Burro Fuso	44
GF VEAL OSSO BUCO 24oz Bone-In Veal Shank, Saffron Risotto, Roasted Root Vegetables	82	GF SALMONE* Lemon, Garlic, Roasted Sweet Potatoes, Asparagus	34
GF BRANDT FILET* 8oz, Whipped Mascarpone Mashed Potatoes, Caulilini, Crispy Parsnip, Riduzione	65	GF SCALLOPS* Lobster & Parsnip Risotto, Peas, Parmigiano Reggiano	59
SHORT RIB Barolo Riduzione, Whipped Mascarpone Mashed Potatoes, Heirloom Carrots, Crispy Onion	48	GF SWORDFISH Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter	44
		GF BRANZINO* Crispy Potatoes, Tomato & Caper White Wine Brodo, Fennel & Arugula Salad	46

VEAL CHOP
16oz BONE-IN 89

CHOICE OF

ALLA MILANESE Arugula, Heirloom Tomato, Fennel, Lemon, Olive Oil, Parmigiano
PARMIGIANO Pomodoro, Burrata, Basil, Parmigiano
SAGE CRUSTED Grilled, Crispy Sage, Extra Virgin Olive Oil

ALLA PIASTRA

GLUTEN FREE

TOMAHAWK 48oz Long-Bone Ribeye, Onion Marmellata	120	PRIME BRANDT SIRLOIN 16oz Sirloin, Peppercorn & Cognac Demi Glace	65	NEW ZEALAND LAMB 18oz Lamb Rack, Mint Pistachio Pesto, Balsamic	72
BRANDT FILET 12oz Filet Mignon, Truffle Butter	79	TONNO 10oz Honolulu Ahi Tuna, Peppercorn, Balsamic Soy, Sea Salt, Olive Oil, Micro Basil	84	PRIME BRANDT RIBEYE 16oz Ribeye, Bone Marrow Butter	72

CONTORNI 12

GLUTEN FREE

SEMOLINA ONION RINGS

TRUFFLE FRIES

GRILLED BROCCOLINI WITH CHILI OIL & PARMIGIANO

HEIRLOOM CARROT WITH TRUFFLE HONEY STRACCIATELLA

LOBSTER & MASCARPONE MACARONI

SAGE ROASTED BUTTERNUT SQUASH WITH WALNUT & PANCETTA

FRIED BRUSSELS SPROUTS WITH CALABRIAN CHILI & PARMIGIANO

GF | GLUTEN FREE



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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.