

FOR THE TABLE

Roasted Garlic Babka \$12

Whipped Ricotta with Truffle Honey \$21

RAW BAR

Dressed Kumamoto Oysters \$5 / pc
Cherry Pepper Mignonette

Yellowfin Tuna Tartare \$35
Lemon Olive Oil, Marinated Tomatoes

Yellowtail Crudo \$26
Charred Grapefruit, Pistachio

Montauk Fluke \$19
Market Giardiniera, Toasted Sesame

Faroe Island Salmon Crudo \$24
Honeydew, Pickled Serrano, Fresh Basil

Our Shellfish Tower \$185
Cracked Maine Lobster, Dressed Oysters, King Crab, U7 Shrimp, Tuna Crudo, Osetra Caviar

SALADS

Arugula & Pears \$19
Candied Hazelnuts, Shaved Pecorino

Burrata Figliata \$39
Exclusive Italian Import From The Cheese Store of Beverly Hills

Spicy Gem Caesar \$22
Aged Parmesan, Ciabatta Crumbs

Bad Roman Wedge \$23
Antipasti Toppings

PIATTINI

'Roni Cups + Ranch \$14

Crispy Calamari Casino \$25

Eggplant Pull-a-Parm \$28

Peekytoe Crab Luigi \$35

U7 Shrimp Cocktail \$24/\$32

PASTA

Kale Mafaldine \$29
Sun-Dried Tomatoes, Drunken Goat Cheese, Toasted Pignola

Penne Luongo \$45
Black Truffle Cacio e Pepe

Paccheri Amatriciana \$35
Guanciale, Tomato, Pecorino

Rock Shrimp Chitarra \$38
Baby Sungolds, Calabrian Chili

Chicken Scarpariello Rigatoni \$38
Hot Cherry Peppers, Sweet Sausage

Agnolotti Bistecca \$48
Filet Mignon, Balsamic Dolce

Osetra Caviar Gnocchi \$55
Crème Fraîche, Chives

Spicy Lobster \$58

Flambé, Campanelle & Calabrian Chili

BISTECCA

FILLETTO \$58

SNAKE RIVER WAGYU STRIP \$95

PRIME DRY-AGED PORTERHOUSE FIORENTINA \$180

& CONDIMENTI

CACIO E PEPE RAVIOLO +\$9

CHIANTI-POIVRE +\$6

TUTTI QUANTI

Faroe Island Salmon \$48
Pesto Rosso

Roasted Branzino \$55
Salsa Verde

Dover Sole \$75
Prosecco Bianco

Grilled Pork Chop \$44
Escarole, Anchovy Butter

Chicken Al Limone \$39
Burnt Rosemary

GREENS

Charred Broccoli Rabe \$15
Alla Griglia

Spicy Brussels Sprouts \$18
Calabrian Honey

Sautéed Baby Spinach \$16
Toasted Garlic

CONTORNI

Eggplant Agrodolce \$16
Toasted Sesame

Jumbo Asparagus \$16
Garlic Vinaigrette

Sidewinder Fries \$17
Rosemary-Sage

SIDE HUSTLES

Sweet Potato Spiedini \$19
Pistachio Pesto

Parmesan Orzo \$16
Fontina Fondue

Filet Mignon Meatballs \$27
Grana Padano, Crispy Capellini