



Come for dinner. Forget to leave.

(GF) Gluten-Free · (V) Vegetarian · (VG) Vegan

THE FIRST MOVE

SPICED TUNA TARTARE	23
Sushi-grade tuna, spice, citrus ponzu	
BLUE POINT OYSTERS (6)	22
Freshly shucked, classic mignonette	
FRIED CALAMARI	19
Calabrian chili aioli, cherry peppers, marinara	
ROCK SHRIMP TEMPURA	19
Crispy tempura shrimp, spicy aioli	
GIGANTE MEATBALLS	19
House-made meatballs, San Marzano tomato, whipped ricotta	
BURRATA (V)	21
Creamy burrata, seasonal fruit, basil, balsamic	
BAKED CLAMS OREGANATA	19
Herbed breadcrumbs, garlic butter	
LEMON ROSEMARY CHILI WINGS	22
Calabrian chili, rosemary, lemon, pineapple	
GENERAL TSO'S CAULIFLOWER (V)	17
Crispy cauliflower, sesame-ginger glaze	
ZUCCHINI FRIES (V)	17
Crispy zucchini, spicy marinara, burrata dip	
CAESAR SALAD	19
Romaine, pecorino, garlic croutons	
CHOPPED SALAD (V, GF)	18
Endive, radicchio, pear, quinoa, mozzarella, citrus	
IL NOBILE • TUSCAN CRUST	22
Wood-fired Tuscan crust, prosciutto di Parma, buffalo mozzarella, basil, extra-virgin olive oil	

PASTA

SPICY RIGATONI VODKA (V)	28
Roasted garlic, San Marzano tomato, basil, vodka cream	
TRENETTE IL FRESCO	36
Scallops, lobster, shrimp, garlic, tomato, basil, mascarpone	
TAGLIATELLE STUFATO DI MANZO	29
Slowly stewed filet mignon, short ribs & Barolo wine, fresh wide pasta	

CHICKEN

CHICKEN MARTINI	29
Crisp chicken, white wine, lemon butter	
CHICKEN MILANESE	27
Breaded chicken, arugula, tomato, parmesan	
TRICOLORE CHICKEN PARM	28
Marinara, pesto, vodka sauce, mozzarella	

If you have a food allergy, please notify our staff.

STEAK & FISH

16 OZ BONELESS NY STRIP STEAK Classic grilled strip	49
10 OZ FILET MIGNON Center-cut filet	55
24 OZ BONE-IN RIBEYE Richly marbled, bone-in cut	75
SALMON Lemon-caper white wine pan sauce	34
BRANZINO Cherry tomatoes, olives, EVOO, lemon	39
LOBSTER TAILS Broiled, clarified butter	59

ADD TO ANY STEAK

Lobster Tail +20 · Crab Meat +22 · Shrimp (4) +11

STEAK SAUCES — 6 each

Peppercorn · Bordelaise · Béarnaise

SIDES

TRUFFLE FRIES (V) Parmesan, truffle oil	14
MASHED POTATOES (V) Classic whipped potatoes	12
CREAMED SPINACH (V) Rich, classic preparation	12
SAUTÉED ASPARAGUS (VG, GF) Simply sautéed	12
SIDE PASTA Rigatoni aglio e olio or marinara	14
LOADED POTATO Crispy bacon, cheddar	12

CELEBRATIONS

Ask your server what's possible tonight.

AFTER DINNER

Desserts · Espresso Martinis · The Tree
(see Cocktail + Dessert menu)

Outside cake service \$3 per person

If you have a food allergy, please notify our staff.