

## CRUDO / RAW BAR

**FLUKE\***  
Olive, Blood Orange, Pistachio 27

**SEAFOOD PLATTER\***  
Chef's Daily Selection of Grilled,  
Chilled & Raw Seafood 160

**OYSTERS\***  
Daily Selection - 1/2 Dozen 36

**SCALLOP\***  
Kumquat, Aglio Olio 'Crunch' 28

**TUNA TARTARE\***  
Cruschi Pepper, Fennel, Preserved Lemon 32

**SHRIMP COCKTAIL\***  
Purgatorio Vermouth, Basil 34

## ANTIPASTI / APPETIZERS

**BAKED CLAMS NDUJA**  
Lemon Herb Breadcrumb 34

**24 MONTH GALLONI  
PROSCIUTTO\***  
Gnocco Fritto, Stracciatella 38  
Add Caviar 75

**CHARRED OCTOPUS**  
Gigante Beans, Cured Pork Jowl 36

**FRIED CALAMARI**  
Zucchini, Peppers, Guanciale  
Calabrian Aioli 32

**SALUMI & ITALIAN CHEESE**  
Chef's Selection, Conserva 46

**TUSCAN BEEF CARPACCIO\***  
Trumpet Mushroom, Caper, Shallot  
Bone Marrow Crouton 32

## INSALATA / SALADS

**CHOPPED SALAD**  
Salumi, Cucumber, Little Gem,  
Red Wine Vinaigrette 28

**HEIRLOOM CAPRESE**  
Buffalo Mozzarella, Basil Pesto 29

**BREZZA "CAESAR"\***  
Parmigiano Reggiano, Garlic Croutons,  
Anchovy Vinaigrette 27

## PRIMI / PASTA

**BUCATINI AMATRICIANA**  
Fresno Chile, Guanciale 34

**SPAGHETTI POMODORO**  
Cherry Tomato, Basil 29

**RIGATONI ALLA GRAPPA**  
Calabrian Chili 36

**GNOCCHI**  
Fennel Sausage, Arugula, Saffron 36

**LASAGNA ROTOLO**  
Ricotta, Pomodoro Passata, Herbs 48

**CAPPELLACCI "OREGANATA"**  
Cauliflower, Spinach, Caper 32

**LUMACHE BOLOGNESE**  
Beef, Pork & Veal Ragu 39

**HERITAGE SQUASH AGNOLOTTI**  
Trumpet Mushroom, Walnut, Sage, Brown Butter 35

**BEEF CHEEK RAVIOLI**  
European Butter, Aceto 38

## PESCI / FISH

**PAN SEARED SCALLOPS\***  
Roveja Peas, Pork Frizzerati 54

Table Side Preparation  
**WHOLE MARKET FISH\***  
Meyer Lemon Piccata 135

**SKUNA BAY SALMON DI ZUCCA\***  
Delicata Squash, Pomegranate, Pepitas 52

**JUMBO PRAWN SCAMPI\***  
"Alla Puntenesca" 79

**LOBSTER FRA DIAVOLO**  
Chili Thread, Espelette, Tajarin 139

**WHOLE BRANZINO\***  
Eggplant Caponata 68

## CARNE / MEAT

**FILET MIGNON\***  
Piedmontese 8oz. 82

**VEAL PARMESAN**  
Pomodoro, Mozzarella, Basil 79  
or Chicken Parmesan 55

**CHICKEN CACCIATORE**  
Mushroom, Olive, Caper 50

**BRAISED SHORT RIB**  
Horseradish Gnudi, Gremolata 63

**RICOTTA MEATBALLS**  
Grilled Ciabatta, Peperonata  
Beef, Pork, Veal 48

**HERITAGE PORK T-BONE\***  
Arugula, Red Pepper Mostarda 56

## RESERVED CUTS & DRY AGED STEAKS

This Artisanal method of aging beef is an extraordinary art, less than 1% of all beef is dry aged.  
During the dry aging process, we control the temperature, airflow & humidity  
to develop our unique truffle, nutty, oaky & gorgonzola characteristics

**PORTERHOUSE\***  
42oz. 165  
130 Days

**BONE-IN NY STRIP\***  
22oz. 105  
100 Days

**TOMAHAWK\***  
45oz. 225  
120 Days

**CAPE GRIM NY STRIP\***  
16oz. 85  
Grass Fed

## CONTORNI / SIDES

**TURNIP & POTATO GRATIN**  
Scamorza, Porcini 18

**BEANS AND GREENS**  
Escarole, Bloomsdale Spinach 17

**ROASTED CAULIFLOWER**  
Pistachio Vinaigrette, Lemon 20

**SEASONAL MUSHROOMS**  
Garlic, Thyme, Sherry 19

**MASCARPONE  
MASHED POTATOES\***  
Poached Egg, Guanciale,  
Pickled Peppers 23

**BRUSSELS SPROUTS**  
Pecan, Cranberry, Pancetta 21

\*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.\*  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.  
20% Gratuity will be added to all parties of 6 or more.