



APPETIZERS

SHRIMP COCKTAIL AMATRICIANA SAUCE

OCTOPUS CARPACCIO FINGERLING POTATO SALAD,
PROSECCO VINAIGRETTE

RED BEETS SALT CRUST, GOAT CHEESE,
AGED BALSAMIC VINEGAR

***BEEF TENDERLOIN CARPACCIO** ARUGULA, PARMIGIANO-REGGIANO,
ARDOINO FRUCTUS EXTRA VIRGIN OLIVE OIL

PROSCIUTTO DI SAN DANIELE RISERVA PICKLED VEGETABLE GIARDINIERA

VITELLO TONNATO SLICED VEAL, TUNA AND CAPER CREAM SAUCE

CAPRESE BUFALA MOZZARELLA, SLOW-ROASTED VINE-RIPENED TOMATOES, BASIL,
EXTRA VIRGIN OLIVE OIL EMULSION

CHESAPEAKE BAY LUMP CRAB CAKE CREAMY ARUGULA PESTO

PORK BELLY BRAISED RADICCHIO,
APPLE VINAIGRETTE, MICRO CRESS

SOUPS AND SALADS

LOBSTER BISQUE RÉMY MARTIN COGNAC

MINISTRONE GENOVESE PESTO

ZUPPA FAGIOLI WHITE BEANS, SWEET SAUSAGE, PASTA

GRILLED ROMANESCO ASPARAGUS, MIMOSA GARNISH,
RED WINE VINAIGRETTE

BABY SPINACH CANDIED PECANS, ROASTED PUMPKIN,
DRIED CRANBERRY AND FLAX SEED VINAIGRETTE

CLASSIC CAESAR FOCACCIA CROUTONS

BABY GREENS ROMA TOMATOES, SHREDDED CUCUMBERS,
AGED MODENA BALSAMIC VINAIGRETTE





PASTA

HAND-ROLLED POTATO GNOCCHI LANGOUSTINES, TOMATOES, BASIL

CAPELLINI HERB-INFUSED SAN MARZANO TOMATO SAUCE, BUFALA MOZZARELLA

AGNOLOTTI WAGYU BEEF, TRUFFLE CREAM

PENNE PORCINI MUSHROOMS, SLOW-COOKED VEAL RAGÙ

LINGUINE CIOPPINO LITTLENECK CLAMS, MUSSELS, CALAMARI, SHRIMP, MONKFISH

TROFIE AL PESTO LIGURE BASIL PESTO SAUCE, POTATOES, FRENCH BEANS

LOBSTER RISOTTO CARNAROLI RICE, MAINE LOBSTER, ITALIAN PARSLEY

STEAK

***BISTECCA ALLA FIORENTINA (40 oz / 20 oz)**

THIS SIGNATURE TUSCAN PORTERHOUSE SHOWCASES THE FLAVOR OF THE PRIME CUT OF BEEF.
THE 20-OUNCE STEAK SERVES ONE, AND THE 40-OUNCE STEAK FOR TWO IS HAND-CARVED
AND PRESENTED ON HOT LAVA STONE.

***FILET MIGNON (6 oz)**

***RIB EYE (12 oz)**

***NEW YORK STRIP (10 oz)**

***PRIME RIB KING'S OR QUEEN'S CUT (32 oz / 16 oz)**





ENTRÉE

KOBE BEEF MEATBALLS SAN MARZANO CHERRY TOMATO SAUCE

***VEAL CHOP** PORCINI MUSHROOMS, CREAMY TRUFFLE SAUCE

OSSO BUCO SOFFRITTO, TOMATOES, GREMOLATA

***LAMB CHOPS** GARLIC, ROSEMARY, THYME, SUN-DRIED TOMATO PESTO

***IBÉRICO DE BELLOTA PORK CHOP** GAETA BLACK OLIVES

ROTISSERIE KOSHER CHICKEN LEMON, OREGANO

SEAFOOD

MAINE LOBSTER FRA DIAVOLO GARLIC, CHILI PEPPERS, TOMATOES

STEAMED WHOLE MAINE LOBSTER DRAWN BUTTER

BRANZINO LEMON EMULSION, CAPERS,
GARLIC-INFUSED EXTRA VIRGIN OLIVE OIL

JUMBO SHRIMP GARLIC, WHITE WINE, LEMON, PARSLEY, OLIVE OIL,
CHERRY TOMATOES

DOVER SOLE LEMON, PARSLEY, BROWN BUTTER EMULSION





SIDES

RUSTIC ROSEMARY ROASTED POTATOES

FRANCK'S MASHED POTATOES

IDAHO BAKED POTATO

STEAK FRIES

GORGONZOLA POPOVERS

CREAMY POLENTA

ASPARAGUS AND CREAMY PARMESAN

FOREST MUSHROOMS PERSILLADE

CREAMED SPINACH

GRILLED SEASONAL VEGETABLES

SAUCES

BÉARNAISE

HOLLANDAISE

CREAMY HORSERADISH

AU POIVRE

BAROLO RED WINE TRUFFLE

PORCINI MUSHROOM

*PUBLIC HEALTH ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE