

CRUDI

BEEF TARTAR <i>MINT, ALL NATURAL YOGURT AND CUCUMBER SOUP</i>	16
RIBBONS & SQUARES <i>RIBBONS OF MARINATED TUNA ATOP VIBRANT AVOCADO WITH SQUARES OF BLUE FIN TUNA IN A SOY LIME VINAIGRETTE</i>	18
WILD SALMON AGRESTO <i>WALNUTS, OVEN DRIED GARLIC CHIPS AND ITALIAN FLAT LEAF PARSLEY</i>	15
NAPOLEON DUO <i>A SASHIMI OF AHI TUNA, WILD SALMON, ASIAN PEAR AND TUSCAN MELON</i>	15

PASTA & RISOTTO

GNOCCHI AL POMPELMO <i>GRAPEFRUIT AND CRAB FORRIDGE</i>	17
PANSOTI <i>SUMMER SQUASH PASTA WITH A PARMESAN PUFF</i>	14
PAPPARDELLE BOLOGNESE <i>HAND CRAFTED PASTA WITH THE CLASSIC MEAT SAUCE OF BOLOGNA</i>	14
CORZETTI <i>WARMED TUNA, UNFILTERED OLIVE OIL, MARJORAM AND LEMON ZEST</i>	15
RISOTTO AI PORCINI	17

PRIMI

MUSSELS MARECHIARO <i>STEAMED MUSSELS WITH A HINT OF ITALIAN TOMATO, BLUEBONNET FARM HERBS, GARLIC AND PINOT GRIGIO</i>	12
ROMAN SALAD <i>GRILLED RICOTTA SALATA, FRISEE, FARRO AND ALMONDS</i>	10
LUMP CRABMEAT OR WILD SALMON TOWER <i>AVOCADO, ORGANIC HEIRLOOM TOMATOES AND ARUGULA</i>	28
GREENBERG SALAD <i>CHOPPED SPINACH, CUCUMBERS, HEARTS OF PALM, TOMATOES, AVOCADOES, RED ONIONS AND BLEU CHEESE</i>	12
LOBSTER BISQUE <i>WITH AGED SHERRY</i>	14
BURRATA, SAN DANIELE PROSCIUTTO AND ORGANIC FIGS	19
ASPARAGUS SALAD <i>SHERRY EGG WHITE VINAIGRETTE, GUANCIALE AND RICOTTA SALATA</i>	14

SECONDI

SEARED SALMON PAILLARD	29
<i>SUMMER TURNIPS AND PROSCIUTTO-PEAR EMULSION</i>	
SNAPPER SHERIDAN	26
<i>SCALOPPINE OF RED SNAPPER WITH LUMP CRABMEAT, ROASTED PEPPERS, PEAS AND A CITRUS BIANCO</i>	
ROAST ALL NATURAL CHICKEN BIGARADE	24
<i>LEEK FONDUE AND RISO NERO</i>	
ROASTED SEA BASS AMATRICIANA	33
<i>SEARED WITH GUANCIALE, TOMATO AND BASIL</i>	
STUFFED TRUFFLED FILET OF BEEF	39
<i>STUFFED WITH BLACK TRUFFLE BUTTER</i>	
ELYSIAN FIELDS FARM RACK OF LAMB	49
<i>HEIRLOOM TOMATO RISTRETTO, RADICCHIO AND MINT SALAD WITH NATURAL JUS</i>	
VEAL PICCATA PRIMAVERA	28
<i>SPRING RAGU SALAD, RED PEPPER PUREE AND SALSA VERDE</i>	
CRISP ROAST DUCKLING	32
<i>RISO NERO, FRESH RASPBERRY OR GREEN PEPPERCORN SAUCE (FOR TWO TABLESIDE)</i>	
SEARED TUNA AI FAGIOLI	36
<i>SUMMER BEAN RAGU</i>	
CENTER CUT VEAL MEDALLIONS	29
<i>FENNEL TWO WAYS GRATIN AND PESTO</i>	
SEARED BRANZINO	31
<i>OYSTER MUSHROOMS, CHERRY TOMATOES AND BALSAMIC EMULSION</i>	
MIXED SEAFOOD “PAELLA” RISOTTO	55
<i>24 HOUR NOTICE, PRICE PER PERSON</i>	

PRIME STEAKS

40 DAY NATURALLY AGED

STRUBE RANCH WAGYU NEW YORK STRIP				90
12 OZ.				
FILET MIGNON	39	BONE-IN RIBEYE	49	
12 OZ.		24 OZ.		

CONTORNI

ITALIAN GREEN BEANS
STEAMED SPINACH
POTATOES AU GRATIN
BUTTER WHIPPED POTATOES
CONE FRIES
8

TRUFFLED MACARONI & CHEESE	WHITE OR GREEN ASPARAGUS
10	12