

TO BEGIN

RIBBONS AND SQUARES	19
Ahi Tuna, Avocado, Soy Lime Vinaigrette	
BURRATA PUGLIESE	15
Fennel, Fuji Apple, Crisp Semolina	
MUSSELS	16
San Marzano Tomatoes, Oregano, Peperoncini	
CRISP BRAISED OCTOPUS	24
Ahi Tuna, Heirloom Tomato Tonnato	
WAGYU BONE MARROW	14
Marjoram, Fresh Bread Crumbs	
FOIE GRAS ALLA FIAMMA	38
Oregon Bing Cherry, Farro , Flamed Tableside	

PASTA

BOLOGNESE	14
Classic Pappardelle Rosso or Rigatoni Bianco	
PANSOTI	14
Squash Filled Pasta, Parmesan Puff, Sage Essence	
CAPPELLETTI	28
Crescent Island Duck Confit Stuffed Pasta, Norcia Black Truffles, Parmigiana Stravecchio	
FETTUCCHINE	22
Lump Crab, Vodka Sauce, Vallone Sausage	
GNOCCHI	35
Osetra Caviar, Ahi Tuna, Meyer Lemon Soubise	

GARDEN

MILANO	17
Burrata, Prosciutto Riserva, Treviso, California Figs	
GREENBERG	14
Spinach, Cucumbers, Hearts of Palm, Tomatoes, Avocado, Red Onion, Bleu Cheese	
CARCIOFI ROMANI	15
Long Stem Roman Artichoke, Pesto Vinaigrette, Vallone Olive Oil, Parmigiano Reggiano	

MAIN SELECTIONS

BRANZINO	37
Mediterranean Sea Bass, Jumbo Lump Crab, Pinot Grigio Lemon Essence, Tuscan Corona Beans	
SEABASS POMPELMO	45
Texas Ruby Red Grapefruit, Succotash of Organic Vegetables	
RED SNAPPER BAROLO	39
Jumbo Lump Crab, Barolo Reduction	
LINE CAUGHT HALIBUT	38
Asian Pear, Italian Riesling	
DRY AGED ORGANIC HEN	35
Truffle Leg Confit, Foie Gras Hen Jus	
DRY AGED DUCK ALA PRESSE	68/pp
Prepared Tableside, Limited Availability, For 2	
CRESCENT ISLAND DUCKLING	39
Strawberry Sauvignon Essence, Almond Riso Nero	
FILET MIGNON	68/49/67
Bone In, Truffled Prime or Tony's Way	
55 DAY DRY AGED BONE IN RIBEYE	68
Tagliata or Grilled	

SIDES TO SHARE

Silken Potatoes - Venetian Black Rice - Rustic Potatoes - Truffle Mac and Cheese - Italian Brussel Sprouts	12
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