



GRILLED TO PERFECTION

Blue Rare
Cool, blue, all the way through

Rare
Cool centre, bright red throughout

Medium Rare
Warm, pink centre

Medium
Warm, firm pink centre

Medium Well
Hot, small trace of pink in the centre

Well Done
Hot, fully cooked throughout

Chicago
Charred outside, cooked to order inside

CARNI *beef*

Bone in Steaks
Fiorentina 35 oz 988 (for two) USDA
Tomahawk 35 oz 988 (for two) USDA

Wagyu M5 Beef
Flat Iron 10 oz 398

Holstein Angus
Sirloin 14 oz 338
Ribeye 14 oz 338

Select USDA Steaks
Striploin 12 oz 238
Ribeye 12 oz 298
Tenderloin 8 oz 368

** all served with black truffle butter & jus*
** extra jus & mixed pepper sauces 12 for each*

SALUMI *cured meat*

Finocchiona Fennel Salami 88
Coppa Cured Pork Neck 98
Speck Smoked Prosciutto 108
Culatello 128
* add melon 48

Bresaola Air Cured Beef 128
Prosciutto Cinta Senese 138



FORMAGGIO *cheese*

Gran Cornuto “Goat Cheese”
60 Days 48
Gorgonzola 48
Parmesan Reggiano D.O.C 48
* served with candy nuts, market fruits and biscuits

Truffle Cheese 58
Fontina 58

SPECIALITA
DI MACELLAIO *butcher’s specialties*

“Guanciale” Braised Beef Cheek in Red Wine
with Stew Vegetable 228

Pan Seared Mangalista Pork Chop 14 oz, Herbs
and Brown Sugar 228

Roasted Chicken with Foie Gras 238

Pan Sear Hokkaido Scallops, Light Spicy Mayo
and Parsley 248

Grilled Lamb Chops, Honey and Rosemary Marinade
with Salsa Verde 258

ZUPPA
Soups

Caramelized Onion soup, Cheddar Toasted Bread 68
Minestrone, Market Vegetables, Basil Pesto 78
Lobster Bisque, Creamy 88

ANTIPASTO
appetizers

Grilled Thick Cut Bacon, Salsa Verde 108
Smoked Salmon Mousse Bruschetta 118
Deep Fried Meatball with Oat, Tomato Mayo 128
Fontina Fondue, White Truffle Oil,
Rosemary and Country Bread 148
Roasted Bone Marrow with Gremolata 148
Beef Carpaccio, Black Truffles, Arugula, Extra Virgin Olive Oil
and Pecorino Romano 158

PASTA

Ravioloni with Ricotta & Spinach, Tomato Sauce, Garlic and Basil 158
Sautéed Gnocchi, Onion, Bacon & Herbs 168
Linguini Vongole, Clams, Chili And Garlic 178
Spaghetti , Sautéed Shrimps, Green Pea and Lemon Butter Sauce 188
Bucatini, Crab Meat, Spicy Tomato Sauce and Basil 198

INSALATE *salads*

Garden Salad 98
Caesar, parmesan, Croutons and Bacon 128
White Endive Salad, Thyme Vinaigrette 138
Chopped Italian Tomato, Basil, Buffalo Mozzarella and Arugula 158
Grilled Goat Cheese Salad, Rosemary Vinaigrette 158

CONTORNI *sides*

Baked Cauliflower 58
Cream Corn and
Smoked Bacon 58
Sweet Potato Fries 58
Parmesan Potato Gratin 68
Truffle Fries 68
Grilled Portobello Mushrooms 88
Sautéed Asparagus 88