



# oyster bar

MALPEQUE

QUEEN REGINA

BEAU SOLEIL

## crudo



### OCTOPUS CARPACCIO

SLICED RAZOR THIN, TOPPED WITH AN ITALIAN  
SALSA VERDE WITH CITRUS SEGMENTS,  
& CRISPY CALABRESE 'NDUJA BREADCRUMBS

### GAMBERI ROSSO CRUDO

THINLY SLICED IMPORTED SICILIAN RED SHRIMP  
SERVED WITH CASTELVETRANO OLIVES,  
ORANGE SUPREMES, FINISHED WITH BALSAMIC CAVIAR

### STEAK TARTARE

PRIME TENDERLOIN, HORSERADISH CREAM, PICKLED  
MORELS & WHOLE GRAIN DIJON MUSTARD,  
TOPPED WITH QUAIL EGG YOLK

### TUNA CRISPY RICE

FRIED SAFFRON STICKY RICE TOPPED WITH  
YELLOW FIN TUNA, FINISHED WITH HERB CRÈME FRAICHE  
& BALSAMIC CAVIAR



## appetizers

### SHRIMP COCKTAIL

THREE PIECES OF U8 SHRIMP CLASSICALLY PREPARED

### ALASKAN KING CRAB OREGANATA

BROILED WITH PARSLEY PESTO INFUSED ITALIAN BREADCRUMBS OVER A  
BED OF PINK HIMALAYAN SEA SALT

### CACIO È PEPE MOZZARELLA CARROZZA

STUFFED WITH HOMEMADE MOZZARELLA OVER A CREAMY  
CACIO È PEPE SAUCE, TOPPED WITH CRISPY GUANCIALE  
& SHAVED EGG YOLK

### CLAMS CARGOT

ESCARGOT INSPIRED BAKED CLAMS

### CALAMARI FRITTI

TOSSED IN A LEMON AIOLI & TOPPED WITH A  
CHERRY PEPPER GUSTO

### TERINA SCALLOPS

PAN-SEARED SCALLOPS OVER A BUTTERNUT SQUASH CALABRIAN  
PEPPER AGRODOLCE TOPPED WITH PIGNOLI NUTS & CRISPY GUANCIALE

### GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA

### EGGPLANT POLPETTE

ROASTED SICILIAN EGGPLANT ROLLED WITH  
ROASTED GARLIC CONFIT & FRESH ITALIAN HERBS

### LIMONCELLO MUSSELS

WILD CAUGHT KING EDWARD MUSSELS TOSSED IN A MEYER LEMON  
LIMONCELLO SAUCE WITH FINGERLING POTATOES  
& HEIRLOOM GRAPE TOMATOES

### CRAB AVOCADO

JUMBO LUMP CRAB MEAT OVER OVEN ROASTED ROMA TOMATOES,  
DRESSED IN A MEYER LEMON AIOLI TOPPED WITH SLICED AVOCADO &  
FINISHED WITH A CHIVE CALABRIAN PEPPER CHILI OIL

### THICK-CUT STEAKHOUSE BACON

GRILLED & BROILED THICK-CUT BACON IN A CINNAMON CHIPOTLE  
GLACE WITH A GRANNY SMITH APPLE SLAW

### ZUCCHINI FLOWERS

FRIED & STUFFED WITH A HOMEMADE ZUCCHINI PIGNOLI  
RICOTTA FINISHED WITH ELDER FLOWER HONEY OVER A BLUSH SAUCE

## salads



### CAESAR

ROMAINE LETTUCE TOSSED WITH OUR  
HOUSE CAESAR DRESSING, CROUTONS & TOPPED WITH  
FRESH SHAVED PARMIGIANA & WHITE ANCHOVIES

### MIXED BABY GREEN

BABY GREENS TOSSED WITH CANDIED  
WALNUTS, DRIED CRANBERRIES, APPLES & GOAT CHEESE  
IN A HOUSE BALSAMIC VINAIGRETTE

### GREEN APPLE FENNEL

JULIENNED GRANNY SMITH APPLE, CRISPY  
FENNEL, RED ONION & SICILIAN PISTACHIOS IN A  
HOMEMADE CITRUS BALSAMIC VINAIGRETTE

### BURRATA PEACH SALAD

BURRATA OVER CHARRED GEORGIA PEACHES, BLACK  
MISSION FIGS WITH A PASSION FRUIT SAFFRON CREAM,  
BROKEN GUANCIALE BALSAMIC VINAIGRETTE

\*PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS  
INCLUDING OUR VEGETARIAN & VEGAN OPTIONS



SPICY VODKA

LUMACHE PASTA IN A CREAMY CALABRIAN PEPPER  
VODKA SAUCE WITH SHALLOTS, GARLIC & TOMATO

ORECCHIETTE BARESE

BROCCOLI RABE PESTO TOSSED WITH  
SWEET ITALIAN SAUSAGE & GARNISHED WITH TOASTED  
GARLIC BREAD CRUMBS

LINGUINE DI MARE

MUSSELS, VONGOLE, CALAMARI & A LOBSTER TAIL TOSSED IN A  
TRADITIONAL HOMEMADE TOMATO SAUCE

BUCATINI DI ROMA

A BLEND OF ROME’S ICONIC PASTA RECIPES,  
CACIO È PEPE & CARBONARA, TOPPED WITH  
CRISPY GUANCIALE & SHAVED EGG YOLK

MEZZI RIGATONI SICILIANO

TOSSED IN A IMPORTED SICILIAN PISTACHIO PESTO WITH  
STRACCIATELLA CHEESE & CRUSHED PISTACHIOS, TOPPED WITH  
SICILIAN GAMBERI ROSSO CRUDO

LASAGNA CALABRESE

LAYERED WITH HOMEMADE BÉCHAMEL, MOZZARELLA &  
’NDUJA, SEARED OVER A FRESH TOMATO SAUCE, DRIZZLED WITH  
TRUFFLE PARMIGIANA FONDUTA & SHAVED PROVOLONE

RISOTTO CAPRESE

SLOWLY COOKED IN A NATURAL TOMATO BROTH GARNISHED WITH  
STRACCITELLA CHEESE & OLIVE OIL POACHED HEIRLOOM GRAPE  
TOMATOES, FINISHED WITH A PISTACHIO BASIL GREMOLATA

LINGUINE CON VONGOLE

VONGOLE IN A WHITE WINE, GARLIC PARSLEY PESTO



CHICKEN CAESAR MILANESE

PAN-FRIED THINLY POUNDED CHICKEN BREAST,  
TOPPED WITH CRISP ROMAINE LETTUCE, HOUSE CAESAR  
DRESSING, TOASTED ITALIAN BREAD CRUMBS & PARMIGIANA

DECONSTRUCTED BEEF WELLINGTON

PERFECTLY SEARED FILET MIGNON TOPPED WITH A CREAMY  
MUSHROOM COGNAC SAUCE OVER ASPARAGUS, GARNISHED WITH A  
PUFF PASTRY RING & CRISPY PROSCIUTTO

GALETTO AL FORNO

OVEN ROASTED CORNISH HEN OVER A YUKON GOLD POTATO  
PUREE , FINISHED WITH A MEYER LEMON BROWN BUTTER SAUCE,  
ACCOMPANIED WITH A WATERCRESS HEIRLOOM GRAPE TOMATO SALAD

BONE-IN NEW YORK STRIP

16 OZ. DRY-AGED BLACK ANGUS PRIME

LAMB CHOPS CON FICO

OVEN ROASTED NEW ZEALAND LAMB CHOPS TOPPED WITH A  
BLACK MISSION FIG DEMI GLACE OVER A CREAMY YUKON GOLD  
POTATO PUREE & ASPARAGUS

SURF & TURF

FILET MIGNON OVER A BURGUNDY REDUCTION WITH A  
BROILED LOBSTER TAIL OREGANATA

SWORDFISH OREGANATA

BROILED WITH PARSLEY PESTO BREAD CRUMBS  
OVER STEWED CANNELLINI BEANS & BROCCOLI RABE

VEAL CHOP PIZZAIOLA

BREADED & FRIED BONE-IN VEAL CHOP, POUNDED THIN, TOPPED  
WITH A ROMA TOMATO MARINARA, FRESH BURRATA & BASIL

BRANZINO MEDITERRANEAN

BUTTERFLIED, PAN ROASTED, OVER A COLD ITALIAN STRING BEAN &  
FINGERLING POTATO SALAD ATOP SUNDRIED PEPPER PUREE,  
TOPPED WITH A SAUCE VIERGE

DOUBLE-CUT PORK CHOP ARRABBIATA

PAN-SEARED WITH A CALABRIAN CHERRY PEPPER AGRODOLCE  
OVER A TRUFFLE CAULIFLOWER MASH POTATO

SALMON PESCATORE

PAN ROASTED IN A MEYER LEMON LIMONCELLO BROTH WITH  
MUSSELS & VONGOLE, DRIZZLED WITH PISTACHIO GREMOLATA



SAUTEED SPINACH

FOUR CHEESE MAC & CHEESE

GRILLED ASPARAGUS

HAND-CUT FRIES

TRUFFLE CAULIFLOWER-MASH POTATOES

BROCCOLI RABE

CREAMY MUSHROOM

AU POIVRE

ROASTED GARLIC HORSERADISH