

TO BEGIN

BURRATA PUGLIESE	15
Fennel, Fuji Apple, Crisp Semolina	
MUSSELS	16
San Marzano Tomatoes, Oregano, Peperoncini	
SAUTÉED SOFT SHELL CRAB	25
Lime Bianco	
FOIE GRAS ALLA FIAMMA	38
Kiwi, Madagascar Vanilla, Crisp Farro	
PROSCIUTTO RISERVA, REGGIANO RISERVA, NEW ZEALAND CHERRIES	12
Ethereal Antipasto	
MUSCOVY DUCK PATE	24
Blueberry Conserva	

PASTA AND RISOTTO

ZUCCHINI BLOSSOM	24
Reggiano Risotto	
BOLOGNESE	14
Classic Pappardelle Rosso	
PANSOTI	14
Squash Filled Pasta, Parmesan Puff, Sage Essence	
CAPPELLETTI	28
Crescent Island Duck Confit Stuffed Pasta, Norcia Black Truffles, Parmigiana Stravecchio	
FETTUCINE	22
Soft Shell Crab, Vodka Sauce, Vallone Sausage	
PORCINI SPECKED GNOCCHI	29
Morels, Norcia Black Truffles, Quadrello di Buffala	

GARDEN

MILANO	17
Burrata, Prosciutto Riserva, Treviso	
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	
DRY AGED ORGANIC HEN	35
Truffle Leg Confit, Foie Gras Hen Jus	
OZARK FAMILY FARMS BERKSHIRE PORK CHOP	35
Morels	
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	49/67
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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