

PRIMI

RIBBONS & SQUARES <i>bluefin tuna, avocado, soy lime vinaigrette</i>	18
MAINE LOBSTER ROLLATINI <i>grapefruit gelee, avocado</i>	18
BLACK PEPPER CRUSTED WILD BOAR CARPACCIO <i>pickled texas sweet onion, tonnato sauce</i>	17
MUSSELS MARECHIARO <i>steamed mussels, italian tomatoes, garlic, pinot grigio</i>	14
LUMP CRABMEAT OR WILD SALMON TOWER <i>avocado, tomatoes, arugula</i>	29
BURRATA PUGLIESE <i>san daniele prosciutto, petite herbs, warm polenta</i>	19
FRESH HAWAIIAN HEARTS OF PALM <i>avocado, blood orange, sudachi vinaigrette</i>	14
GREENBERG SALAD <i>spinach, cucumbers, hearts of palm, tomatoes, avocado, red onion, bleu cheese</i>	12
LOBSTER BISQUE <i>aged sherry</i>	14

PASTA & RISOTTO

all pasta made by hand in house

CAMELLI AI FUNGHI <i>alba mushrooms, reggiano</i>	15
PANSOTI <i>squash pasta with parmesan puff</i>	14
PAPPARDELLE BOLOGNESE <i>classic meat sauce of bologna</i>	14
RISOTTO AI PORCINI	16
BLUE FIN CRAB AND HOUSE MADE FETTUCCINE <i>tito's vodka sauce, vallone sausage</i>	16
TAGLIARINI POMODORINI <i>oven dried tomatoes, grated piave, fresh basil</i>	14

SECONDI

ROAST ALL NATURAL AMISH HEN <i>farroto, organic hen jus</i>	24
CRISP ROAST DUCKLING <i>served with its own natural reduction</i>	34
16 OZ. PROVIMI VEAL CHOP <i>wilted arugula, oyster mushrooms, portobello chianti ristretto</i>	51
SNAPPER SHERIDAN <i>scaloppine of red snapper, lump crabmeat, roasted peppers, bianco sauce</i>	28
STUFFED TRUFFLED FILET OF BEEF <i>umbrian black truffle jus</i>	47
10 OZ. ELYSIAN FIELD LAMB CHOP <i>braised indivia</i>	58
PAN SEARED DIVER SCALLOPS <i>roasted garlic, finocchiona, blood orange emulsion</i>	31

PESCE

garnished with spinach puree and roasted potatoes

WHOLE ROASTED BRANZINO OLIO E LIMONE

unfiltered olive oil **54**

SEARED FLOUNDER <i>gulf shrimp, rum ristretto</i>	36
CRABMEAT STUFFED KING SALMON AL BASILICO <i>basil essence</i>	35
BRANZINO PANZANELLA <i>sautéed branzino, extra virgin olive oil, mussels, cerignola olives</i>	36
GULF COAST RED SNAPPER BAROLO <i>italian red wine reduction</i>	33
CHILEAN SEA BASS AMATRICIANA <i>pancetta, san marzano tomatoes, basil</i>	38
GRILLED AHI TUNA <i>soy vinaigrette</i>	34
DOVER SOLE MEUNIERE <i>classic lemon sauce</i>	54

WHOLE SALT CRUSTED GULF COAST RED SNAPPER

advance notice, minimum two people **39 per person**

PRIME STEAKS

40 day naturally aged

12 OZ. FILET MIGNON	44	16 OZ. NEW YORK STRIP	58
24 OZ. BONE-IN RIBEYE	58	7 OZ. KOBE FILET	95

CONTORNI

CONE FRIES 9	ITALIAN GREEN BEANS 9
PAN ROASTED SHIITAKE MUSHROOMS 12	ASPARAGUS & BLUE CRAB GRATIN 15
RUSTIC POTATOES GARLIC AIOLI 9	TRUFFLED MAC & CHEESE 11
SAUTEED SPINACH AGLIO OLIO 10	GREEN ASPARAGUS 10
SICILIAN BROCCOLI & CHEESE WITH PANCETTA 9	