

PER COMINCIARE

To Begin

ROASTED CHATEAUBRIAND OF FOIE GRAS FOR TWO	135
<i>Fresh Autumn Corn, Huckleberry, Fingerlimes, Cognac Jus (When Available)</i>	
TONNO CRUDO	21
<i>Ribbons and Squares of Ahi Tuna, Avocado, Soy Lime Vinaigrette</i>	
ASTICE	18
<i>Chilled Maine Lobster, Calabrian Chili Scented Brussel Sprouts, Almond-Orange Emulsion</i>	
PUNTARELLE & TOMINO	16
<i>Italian Cow and Goat's Milk Cheese, Crisp Roman Greens, Grape Tomatoes</i>	
INSALATA GREENBERG	12
<i>Spinach, Cucumbers, Hearts of Palm, Tomatoes, Avocado, Red Onion, Bleu Cheese</i>	
BURRATA	19
<i>Fig Jam, San Daniele Prosciutto and Potato Galette, Arugula</i>	
COZZE MARECHIARO	14
<i>Steamed Mussels, San Marzano Tomatoes, Garlic, Pinot Grigio</i>	
LOBSTER BISQUE	15
<i>Aged Sherry</i>	
DOMESTIC FARM RAISED OR PETROSSIAN IMPERIAL OSSETRA	95/250
<i>Traditional Caviar Service</i>	

PASTA & RISOTTO

All Pasta Made by Hand In House

SPAGHETTI ALLA AMATRICIANA	16
<i>Spaghetti alla Chitarra, Guanciale, San Marzano Tomatoes, Basil, Pecorino</i>	
PANSOTI	14
<i>Squash Filled Pasta, Parmesan Puff, Sage Essence</i>	
PAPPARDELLE	14
<i>Wide Ribbon Pasta, Classic Meat Sauce of Bologna</i>	
RISOTTO	16
<i>Piave, 25 Year Old Balsamic</i>	
FETTUCCINE	16
<i>Lump Crab Meat, Vodka Sauce, Vallone Sausage</i>	
RAVIOLI	15
<i>Soppresata Stuffed Pasta, Radicchio, Chicken Jus, Crème Fraichè</i>	

PESCE

Daily Selection of the Finest Catches Available, See your Captain for Selections

CERNIA AL BAROLO	39
<i>Seared Red Snapper, Super Lump Crab, Barolo Reduction, Mortadella and Crab Fondue</i>	
BRANZINO	52
<i>Whole Roasted Mediterranean Sea Bass, Baby Artichokes, Globe Carrots, Pearl Onions, Orange Shallot Emulsion</i>	
SNAPPER SHERIDAN	28
<i>Scaloppine of Red Snapper, Lump Crabmeat, Roasted Peppers, Bianco Sauce</i>	
TONNO	39
<i>Ahi Tuna Wrapped in San Daniele Prosciutto, Spaetzle, Swiss Chard</i>	
SPIGOLA ALLA PUTTANESCA	39
<i>Seared Sea Bass, Rapini, Cerignola Olives, Capers, Cherry Tomatoes</i>	

CARNI

For the Carnivore

IMPORTED JAPANESE KOBE STRIP LOIN	45 PER OUNCE
55 DAY DRY AGED PRIME NEW YORK STRIP	68
<i>Simply Grilled</i>	
ANATRA	32
<i>Muscovy Duck Steak, Farrotto, Brunello Jus, House Made Fennel Sausage, Green Peppercorn Jus</i>	
VITELLO VALDOSTANA	58
<i>Provimi Veal Chop Stuffed with Fontina, Sage and Prosciutto, Olive Oil Crushed Potatoes, Cognac Jus</i>	
CENTER-CUT FILET	49/74/95
<i>Truffled Prime, Oscar or Kobe</i>	
AGNELLO BRASATO	39
<i>Braised Colorado Lamb Shank, Spinach, Golden Raisins, Pine Nuts, Marsala</i>	
TAGLIATA	58
<i>Sliced 24 oz. Prime Bone-In Ribeye, Aged Balsamic, Radicchio</i>	

Sides to Share

Roasted Brussel Sprouts - Rustic Potatoes, Aioli - Truffled Mac & Cheese - Farrotto **9**

Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.