

Appetizers

- Prosciutto arugula, Red wine poached pear, gorgonzola, candied walnut vinaigrette...16
- Green salad, romaine, mint, basil, cilantro, marcona almonds, apple, sherry vinaigrette...14
- Alaskan King crab, butter lettuce, Avacado, oranges, cilantro, horse raddish vinaigrette..22
- Chopped pork belly ceasar, parmigiano, crutons, anchovy dressing...15
- Octopus, potatoes, celery, chili, parsley, lemon vinaigrette...16
- Burrata, Crostini, Tomato, Roasted peppers, olives, basil, smoke...16
- Steak Tartar, Crostini, Italian Parsley, lemon caper vinaigrette...18
- Raviolo, ricotta, spinach, egg yolk, pancetta, sage brown butter...15
- Sweet & Spicy shrimp, shaved red onions, cilantro, habanero jelly...16
- Cubanella Pepper, Sausage & Bread Stuffing, Pomodoro sauce...15
- Calamari, vinegar peppers, pomodoro sauce, basil...15

Pasta (Half & Full)

- Fettucini Amatriciana, pancetta, pomodoro, basil.... 14 / 24
- Troffie, maine lobster, pomodoro, peas, marscapone, basil...35
- Cavatelli, braised veal shank, parmigiano, thyme, truffle butter, veal broth...16 / 32
- Smoked Potato gnocchi, lamb ragu, rosemary, black garlic ... 16 / 30
- Eggplant parmigiano agnolotti, Japanese eggplant, shaved parmigiano... 14 / 28
- Rigatoni, meatball, sausage, short rib, pork belly tomato sauce... 34
- Butternut squash mezza luna , candied almond crumble, sage, brown butter... 14 / 26
- Spinach Pappardelle, bolognese, veal, pork, beef, parmigiano...14 / 26
- Linguini carbonara, pancetta, onions, black pepper, parmigiano, cream 14 / 28
- Risotto, curry & coconut, Lobster, scallions, parmigiano... 36
- Orechiette, sausage, Rapini, garlic & oil ... 15 / 30

A Few Words About Our Steaks...

All of our beef is USDA Prime or 100% Naturally Raised Certified Black Angus, the finest available.
We naturally age our beef for maximum tenderness and flavor.

Steaks

Filet Mignon 8oz/36 / 12oz/ 50

Filet Mignon Bone-in 16oz/ 52

New York Strip Bone-in / 20oz 50

Ribeye Bone-in 22oz, porcini rubbed, balsamic drizzle 54

La Fiorentina / for two / 40 oz/ 75

Sauces

Gorgonzola 4

Barolo Red Wine 4

Marsala & Mushrooms 7

House

Specialties

“Steak & Eggs” Filet Mignon 10 oz, Pomodoro poached egg, Mozzarella, truffle oil...55

Colorado lamb Chops, black garlic butter, mint, fingerling potatoes..50

Pork chop, green apple risotto, rosemary, wilted greens, apple cider...40

Short ribs, 48 hour barolo braised, celery root puree, roasted shallots, Spinach 35..

Bell & evans chicken scarpariella, sausage, potatoes, vinegar peppers...32

Branzino, served whole, lemon, capers, olives, tomato & herb brodetto...40

Yellow tail, deboned & deep fried, fennel slaw, lemon & pepper, aioli... 40

Salmon, Olive oil poached, warm farro salad cucumber and tomato, carrot sauce...40

Yellow tail, franchise, white wine, lemon & butter, potato puree, wilted greens...36

Sides

Fingerling Potato, Onion, vinegar peppers, parsley ..10

Potato Croquettes / bacon/ jalapeno sour cream...10

Potato puree ...9

Twice Baked potato, pancetta, sour cream, scallions... 10

Rapini & sausage, roasted garlic..10

Parmagiano creamed spinach...9

Spinach / garlic & oil...8

Shitake & Oyster Mushrooms..10

Kale, beans, porkbelly, garlic..10

Creamed Corn...9

Asparagus / Pancetta...9