

MAKE IT EPIC

super-premium • extreme portions • grand presentations

Champagne & “The Only” Caviar^{GF} 850

*bottle of Perrier-Jouët Belle Époque Brut
30g “The Only” oscietra, waffle cones, crème fraîche*

‘La Dolce Vita’ Seafood Extravaganza 240

*jumbo shrimp, oyster, lobster, tuna tartare
all flanked by hand-crafted bloody mary shots
made with Tito’s Vodka*

40oz Tomahawk & Eggs^{GF} 195

spring onion, crispy potatoes, peppercorn sauce

Waffle Abbondanza 195

*our epic giant waffle brunch board filled with waffles
chicken, scrambled eggs, breakfast sausage
fresh fruit and all the toppings*

INSALATE

Verde^{GF, VE} 24

*cucumber, avocado, marcona almonds
honey-rosemary dressing*

Classic Caesar 25

*romaine lettuce, parmigiano cheese
garlic croutons*

Baby Beets^{GF} 26

goat cheese, oranges, sicilian pistachio vinaigrette

BRUNCH

California Avocado Toast 28

*soft-scrambled farm eggs, black truffle
chives, aged parmigiano*

Country Eggs* 25

scrambled or fried

Weiser Family Farms home fries

choice of chicken apple sausage or smoked duroc bacon

Smoked Salmon & Eggs Benedict 35

prosecco hollandaise, oscietra caviar

Chicken & Waffles 38

*crispy Mary’s Farm chicken
spiced crema, candied pecans*

Eggs Benedict* 30

*porchetta, house tomato focaccia
cherry pepper relish, vermentino hollandaise*

Calabrian Omelette 28

spicy salami, escarole, Straus Family sour cream

† = can be made gluten-free GF = gluten-free VE = vegan

**The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness. Tax & gratuity not included.*

SPECIALTIES

Chicken Parmigiana 39

thinly-pounded chicken, marinara, mozzarella

Tagliatelle Bolognese 41

cream, turkey, parmigiano reggiano

Bucatini Carbonara 47

crispy guanciale, pecorino romano, egg yolk, black pepper

Grilled Branzino 52

laurel, lemon, parsley salad

“THE MEATBALL”

*16oz of fresh ground imperial wagyu
italian sausage and veal
served with marinara and fresh whipped ricotta*

38

RAW BAR

Oysters On The Half Shell^{GF}

daily selection

half dozen 41 | dozen 79

add caviar +12 per piece

Salmon Crudo^{*GF} 31

gala apples, orange chili vinaigrette

WOOD-FIRED PIZZA

Margherita^{VE} 31

fresh mozzarella, tomato, basil

Black Truffle 33

wild mushrooms, oregano, black truffle pecorino

Smoked Salmon 37

fennel pollen crème fraîche, capers, oscietra caviar

TRIMMINGS 19

Fresh Fruit^{GF, VE}

selection of seasonal fruit dal mercato

Jumbo Asparagus^{GF, VE}

lemon, extra virgin olive oil, cracked pepper

Mixed Wild Mushrooms^{GF, VE}

garlic, shallots, fresh herbs

Truffle French Fries^{GF}

truffle oil, black pepper, romano cheese

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