



ANTIPASTI

GARLIC BREAD

garlic butter, pecorino, evoo | 14

TRUFFLE RICOTTA

truffle honey, sheep milk ricotta, crostini | 26

FRANKIE FAMOUS

three meatballs with romaine, red onion, cherry tomatoes, pecorino romano, red wine vinaigrette | 24

TARTARE

truffled beef tartare, soy-yuzu glaze, parmigiano, served with toasted brioche | 24

NORI CONE

truffled-spicy tuna tartare, kaluga caviar, 24k gold leaf | 21

CAESAR SALAD

our signature Caesar salad with anchovy vinaigrette, bacon lardons, parmigiano | 19

PORK MEATBALLS

simmered in tomato sauce, topped with Parmesan fonduta | 20

GRILLED ARTICHOKE

citrus infused, herbed yogurt, cippolini onion, mint, and chili | 19

CHOP CHOP

farro, quinoa, edamame, cabbage, crispy salami, avocado, golden raisins vinaigrette | 22

PEI MUSSELS

n'duja-white wine garlic sauce, dried tomato, grilled bread | 21

OYSTERS OREGANATA

baked and garnished with lemon, parsley, pancetta- breadcrumbs (6 pcs) | 27

SMOKED BURRATA

marinated red beets, pistachio-basil pesto, drizzled with aged balsamic | 22

FIRECRACKER SHRIMP

crispy shrimp, sweet thai calabrian chili aioli | 24

OCTOPUS

baba ghanoush, crispy chickpeas salad, calabrian chili oil, burnt onion ash | 29

PASTA

GNOCCHI

basil pesto, toasted pinenuts, pecorino | 28

GARGANELLI

truffle butter, cream, peas, 18 month prosciutto | 28

TAGLIATELLE

ragu bolognese, Parmesan | 29

CAMPANELE

wild mushroom ragu, rosemary, truffle moliterno | 28

SIGNATURE SPICY RIGATONI

spicy vodka sauce, Calabrian chili, bacon-onion soubise | 30

SPAGHETTI NERO

squid ink pasta, half lobster, tarragon, shrimp | 36

CARNE E PESCE

CHICKEN PARMIGIANA

crispy Bell & Evans chicken cutlet, san Marzano tomato, stracciatella, crispy prosciutto, fresh basil | 36

EGGPLANT PARMIGIANA

layers of baked eggplant, tomato, mozzarella, basil pesto | 27

SALMON

warm black eyed pea & corn salad, tonato sauce | 39

VEAL CHOP

14oz amish veal chop, marsala cream, bacon lardons, roasted oyster mushroom | 65

Pat LaFrieda
MEAT PURVEYORS®

RED SNAPPER

pan seared, served with aquapazza & gremolata | 36

PORK CHOP

sweet, tangy & spicy romesco, grilled pineapple-cilantro salad, cracklings | 42

MEAT FOR 2

BISTECCA ALLA FIORENTINA

30oz, 45 day dry aged, with roasted potatoes, bone marrow, smoked chimichurri | 155 (G)

BRANZINO

broccolini, roasted cashews, citrus-caviar beurre blanc | 39

SKIRT STEAK

roulade style, with pesto, prosciutto & provolone cheese, truffle fries | 46

NY STRIP

40 days dry-aged, roasted baby vegetables, mushroom bordelaise | 68

SIDES 14

TRUFFLE FRIES

hand cut, pecorino romano

ASPARAGUS

garlic & parmigiano

BROCCOLINI

chili, olives

WILD MUSHROOM

marsala sauce

STRET CORN

cotija cheese, tajin chili

ROASTED FINGERLINGS

parmesan, roasted garlic oil

Our menu has been thoughtfully curated by our chef, with each dish crafted to deliver a balanced and intentional flavor experience. To preserve the integrity of these creations, we kindly ask that no modifications be made to menu items. Altering ingredients can compromise the overall quality and harmony of the dish.

WINE BY THE GLASS

SPARKLING & ROSÉ

Prosecco, Bisol/Jeio (Veneto, IT)	13
Champagne, Piper-Heidsieck Brut Cuvée 1785 (Reims, FR)	22
Champagne Rosé, Piper-Heidsieck Rosé Sauvage (Reims, FR)	26
Moscato, Michele Chiarlo (Piedmont, IT)	13
Rosé, Whispering Angel (Cotes de Provence, FR)	18

WHITE WINE

Chardonnay, Böen '23 (CA)	14
Chardonnay, Frank Family Vineyards '23 (Carneros, CA)	20
Grillo, Tenuta Regaleali "Cavallo delle Fate" '23 (Sicily, IT)	14
Pinot Grigio, Barone Fini, DOC '23 (Alto Adige, IT)	14
Sancerre, Domaine Andre Vatan '23 (Loire Valley, FR)	23
Sauvignon Blanc, Drylands by Kim Crawford '23 (Marlborough, NZ)	14

RED WINE

Cabernet Sauvignon, Gabrielle Ashley '22 (Alexander Valley, CA)	15
Cabernet Sauvignon, Bonanza by Caymus, Lot. 7 (Napa, CA)	17
Cabernet Sauvignon, Bezel from Cakebread '22 (Paso Robles, CA)	22
Chianti Classico, Ruffino "Aziano" (Tuscany, IT)	15
Pinot Noir, Calera by Duckhorn '22 (Central Coast, CA)	15
Pinot Noir, Belle Glos "Clark & Telephone" '23 (Santa Maria Valley, CA)	22
Rosso Del Veronese, "Baby Amarone" '21 (Veneto, IT)	16
Sangiovese, Caparzo '22 (Tuscany, IT)	15
Super Tuscan, Luce "Lucente" '22 (Tuscany, IT)	22

WINE BY THE BOTTLE

bin # SPARKLING & ROSÉ

101	Rosé, La Fete '22 (Cotes de Provence, FR)	58
102	Rosé, Miraval '23 (Cotes de Provence, FR)	60
103	Rosé, Whispering Angel '23 (Cotes de Provence, FR)	66
104	Piper-Heidsieck Brut Cuvée 1785 (Reims, FR)	95
105	Piper-Heidsieck Rosé Sauvage (Reims, FR)	120
106	Veuve Cliquot "Yellow Label" (Reims, FR)	140
107	Moët & Chandon Brut (Épernay, FR)	135
108	Moët & Chandon Brut Rosé (Épernay, FR)	140
109	Moët & Chandon "Dom Perignon" '15 (Épernay, FR)	550
110	Moscato, Michele Chiarlo (Piedmont, IT)	55
111	Prosecco, Bisol/Jeio (Veneto, IT)	50
112	Ca'Del Bosco Cuvée Prestige (Franciacorta, IT)	85

CHARDONNAY

121	Stags' Leap '23 (Napa, CA)	58
122	Sonoma Cutrer "The Cutrer" Single Vineyard '23 (Russian River Valley, CA)	69
123	Frank Family Vineyards '23 (Carneros, CA)	75
124	ZD '23 (Napa, CA)	75
125	Cakebread Cellars '23 (Napa, CA)	100
126	Far Niente '23 (Russian River Valley, CA)	135

ITALIAN WHITES

141	Grillo, Tenuta Regaleali, "Cavallo delle Fate" '23 (Sicily)	50
142	Pinot Grigio, Kettemeir (Alto Adige)	54
143	Pinot Grigio, Santa Margherita '23 (Alto Adige)	60
144	Gave De Gavi, "La Scolca" Black Label '23 (Piedmont)	100

SAUVIGNON BLANC

131	Drylands, by Kim Crawford '23 (Marlborough, NZ)	52
132	St Supery '23 (Napa, CA)	52
133	Cloudy Bay '24 (Marlborough, NZ)	75
134	Sancerre, Comte De La Chevalier '23 (Loire Valley, FR)	72
135	Sancerre, Domaine Andre Vatan '23 (Loire Valley, FR)	85

ITALIAN RED

241	Chianti Classico, Ruffino "Aziano" (Tuscany)	53
242	Rosso Del Veronese, Masi Campofiorin "Baby Amarone" '21 (Veneto)	58
243	Sangiovese, Caparzo '22 (Tuscany)	55
244	Merlot, Famiglia Cotarella "Sodale" '20 (Lazio)	65
245	Super Tuscan, Luce "Lucente" '22 (Tuscany)	85
246	Chianti, Ruffino Reserve Ducale "Oro" '20 (Tuscany)	89
247	Brunello di Montalcino, Caparzo DOCG '18 (Tuscany)	105
248	Barolo, Michele Chiarlo "Tortoniano" '20 (Piedmont)	125
249	Amarone, della Valpolicella, Buglioni DOCG '19 (Veneto)	130
250	Barbaresco, Ceretto '21 (Piedmont)	144
251	Brunello di Montalcino, Argiano DOCG '20 (Tuscany)	165
252	Guidalberto, Tenta San Guido "Baby Sassicaia" (Tuscany)	165

bin # CABERNET SAUVIGNON

201	Bonanza by Caymus Lot No. 7 (California)	60
202	Austin by Austin Hope (Paso Robles, CA)	60
203	Bezel from Cakebread '22 (Paso Robles, CA)	80
204	Quilt '22 (Napa, CA)	80
205	Frank Family Vineyards '22 (Napa, CA)	92
206	Faust Winery '22 (Napa, CA)	105
207	Caymus Vineyards '22 (California)	110
208	Groth Vineyards '21 (Oakville, CA)	130
209	Stag's Leap Wine Cellars "Artemis" '21 (Napa, CA)	140
210	Jordan Vineyard & Winery '19 (Alexander Valley, CA)	145
211	Joseph Phelps '21 (Napa, CA)	170

PINOT NOIR

221	Calera by Duckhorn '22 (Central Coast, CA)	56
222	Belle Glos, "Clark & Telephone" '23 (Santa Maria, CA)	85
223	Flowers Vineyard & Winery '22 (Sonoma Coast, CA)	89

INTERESTING REDS & BLENDS

231	Zinfandel, Turley '22 (California)	57
232	Orin Swift Cellars "Abstract" '22 (California)	75
233	Prisoner '22 (California)	85
234	Merlot, Duckhorn '22 (Napa, CA)	85
235	Penfolds Bin 389 "Baby Grange" '22 (South Australia)	105
236	Dariouh "Duel" Cabernet/Shiraz '20 (Napa, CA)	120

RESERVE

301	Caymus Vineyards, 50th Anniversary '22 (Napa, CA)	195
302	Silver Oak '20 (Alexander Valley, CA)	200
303	GAJA, Brunello, Pieve Santa Restituta '19 (Tuscany, IT)	200
304	Nickel & Nickel '22 (Rutherford, CA)	215
305	Barolo, Elvio Cogno "Ravera" '20 (Piedmont, IT)	225
306	Dariouh '21 (Napa, CA)	295
307	Antinori, "Tignanello" '21 (Tuscany, IT)	310
308	Overture by Opus One '19 (Napa, CA)	325
309	Quintessa '21 (Rutherford, CA)	450
310	Ornellaia '21 (Tuscany, IT)	495
311	Sassicaia, Tenta San Guido (Tuscany, IT)	495
312	Opus One '17 (Napa, CA)	650

