



Thursday, February 20, 2025

:: STARTERS ::

SPANISH OCTOPUS

beluga lentils, celery relish, 'nduja aioli 21

SEARED YELLOWFIN TUNA

sesame honey, marinated cucumber, ponzu 21

SALMON TARTARE

cucumber, fennel, radish, calabrian chili 19

CHICKEN & 'NDUJA MEATBALLS

cilantro lime crema 19

CHOPPED ANTIPASTO SALAD

soppressata, fontina, castelvetro olives, crispy chickpeas, red onion, oregano vinaigrette 16

BEEF TARTARE

purple potato chips, horseradish, red wine aioli 19

:: ENTREES ::

SWORDFISH

wild rice, eggplant caponata, lemon butter 44

RIGATONI

italian sausage, spinach, banana peppers, fontina, basil 34

PORK CHOP PIZZAIOLA

panko crust, spicy tomato sauce, fresh mozzarella, crispy pepperoni, basil pesto 44

PRIME NEW YORK STRIP STEAK

soy caramelized onions, charred broccolini, miso hollandaise 67





:: COCKTAIL SPECIALS ::

DARK SKIES PARADISE

pomela, aperol, lucano amaro, demerara, lemon 15

VALENTINA

michter's bourbon, carpano antica, meletti amaro, black walnut bitters 16

:: WINE FEATURES ::

MONTEPULCIANO

ciu ciu gotico, marche, Italy

organic, vegan

12 gls/17.5 qt/44 btl

ALBARIÑO

laosa polar, galicia, spain

2023 organic

12.50 gls/18.75 qt/47 btl

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/ 33qt

CAKEBREAD CABERNET

2021 napa valley, california

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt

