



APPETIZERS

- V GARLIC BREAD 26**
Basil Pesto, Marinara, Gorgonzola Dolce
- GRILLED OCTOPUS SALAD 33**
Celery, Cipollini, Potato, Olives
- WAGYU BEEF CARPACCIO 35**
*Arugula, Parmigiano
Black Truffle Vinaigrette*
- PROSCIUTTO SAN DANIELE 35**
Black Mission Figs, Aged Balsamico
- V EGGPLANT PARMIGIANA 28**
Marinara, Mozzarella, Parmesan
- FRITTO MISTO 31**
Calamari, Cherry Peppers, Zucchini, Spicy Marinara
- YELLOWFIN TUNA TARTARE 35**
*Avocado, Crispy Garlic,
Black Olive Dressing*
- SCALLOPS ALLA LIVORNESE 38**
Gaeta Olives, Cherry Tomatoes, Capers, Basil Oil

“THE MEATBALL” 39
*1lb of Fresh Ground Imperial Wagyu, Veal, Italian Sausage
Served with Fresh Whipped Ricotta*

SEAFOOD BAR

- JUMBO SHRIMP COCKTAIL 44**
Four Jumbo Shrimp, Spicy Cocktail Sauce, Lemon
- V MAINE LOBSTER COCKTAIL 68**
Spicy Cocktail Sauce, Garlic Aioli
- FINE DE CLAIRE OYSTER 45 (6 pcs) 85 (12pcs)**
Cocktail Sauce, Tabasco, Cabernet Sauvignon Mignonette

- SEAFOOD PLATEAU PICCOLO 170**
*Jumbo Shrimp, Alaskan King Crab
Half Maine Lobster, Crabmeat Salad,
Scallop Salad, Tuna Ceviche*
- SEAFOOD PLATEAU GRANDE 230**
*Jumbo Shrimp, Alaskan King Crab
Whole Maine Lobster, Crabmeat Salad,
Scallop Salad, Tuna Ceviche*

SALADS

- V VERDE** *Cucumber, Avocado, Marcona Almonds, Honey-rosemary Dressing* **27**
- V GRILLED BABY ARTICHOKES** *Peas, Fava Beans, Mint, Pecorino Toscano* **28**
- CLASSIC CAESAR** *Romaine Lettuce, Parmesan Cheese, Garlic Croutons* **28**
- V BURRATA** *Heirloom Tomatoes, Basil Pesto* **28**

BRICK OVEN PIZZA

- V MARGHERITA** *Fresh Mozzarella, Tomato, Basil* **33**
- V SPINACH** *Artichokes, Fresh Mozzarella, Black Olives* **33**
- V BLACK TRUFFLE** *Wild Mushrooms, Gorgonzola, Black Truffle Pecorino* **35**
- CARNE** *Salami, Prosciutto, Tomato, Pepperoncini, Gorgonzola* **37**



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

ALL PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS AND SERVICES TAX AND 10% SERVICE CHARGE



PASTAS

^{VG} **SPAGHETTI TOMATO AND BASIL 32**
Onion, Garlic, Olive Oil

SPAGHETTI CARBONARA 38
Prosciutto, Bacon, Onions, Cream Sauce

PENNE ALLA VODKA 37
Onions, Prosciutto, Peas, Light Cream Sauce

LINGUINE ALLE VONGOLE 43
Manila Clams, White Wine, Breadcrumbs

^V **RIGATONI MELANZANA 36**
Tomato, Roasted Eggplant, Onion, Buffalo Mozzarella

^{RS} **MAFALDINE SEAFOOD ALFREDO 42**
Prawns, Scallops, Lobster Butter

SILK HANDKERCHIEF 38
White Bolognese, Sage, Parmigiano

^V **BLACK TRUFFLE GNOCCHI 46**
Mushrooms Ragu, Crema

TAGLIATELLE AL LIMONE 39
Marjoram, Sweet Butter, Kaluga Caviar

HOUSE SPECIALTIES

CHICKEN PARMIGIANA 43
Thinly Pounded Chicken, Marinara, Mozzarella

CHICKEN MARSALA 44
Wild Mushrooms, Spinach, Marsala Demi Glaze

^{CSS} **SALMON OREGANATO 45**
Zucchini, Chickpeas, White Wine, Breadcrumbs

GRILLED PRAWNS SPIEDINI 43
Garlic Butter, Shaved Fennel, Sweet Peppers Salad

^{LS} **CHICKEN "DOMINIC" 46**
White Balsamic, Roasted Potatoes, Red Chili Flakes

^{CSS} **MEDITERRANEAN SEABASS 48**
Bay Leaf, Preserved Lemon, Parsley Salad

KING CRAB PICCATA 69
Lemon, Capers, Vermouth Butter

FROM THE GRILL

FILET MIGNON (250 grams) 85

LAMB CHOPS (450 grams) 88

NEW YORK STRIP (400 grams) 110

IBERICO PORK CHOP 75

PORTERHOUSE (900grams) 220

BONE-IN RIB EYE (1100 grams) 195

COMES WITH CHOICE OF

*Black Truffle Butter, Garlic Herb Butter,
Chimichurri, Bearnaise, House Made Steak Sauce*

TRIMMINGS

^V **CREAMED SPINACH 18**
Nutmeg, Fontina Cheese

^{VG} **SAUTÉED SPINACH 18**
Garlic, Onion, Extra Virgin Olive Oil

^{VG} **GRILLED ASPARAGUS 18**
Lemon, Extra Virgin Olive Oil, Cracked Pepper

ROASTED ROSEMARY POTATOES 18
Sautéed Onions, Garlic, Veal Demi Glaze

^V **TRUFFLE FRIES 19**
Black Pepper, Romano Cheese

^{VG} **WILD MUSHROOMS 18**
Garlic, Shallots, Herbs



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