



APPETIZERS

GARLIC BREAD 23
Basil Pesto, Marinara, Gorgonzola Dolce

GRILLED OCTOPUS 33
*Celery, Endive, Fennel,
Red Wine Vinaigrette*

WAGYU BEEF CARPACCIO 33
*Arugula, Parmigiano,
Black Truffle Vinaigrette*

PROSCIUTTO SAN DANIELE 35
Black Mission Figs, Aged Balsamico

EGGPLANT PARMIGIANA 25
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 35
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

MAINE LOBSTER COCKTAIL 68
Spicy Cocktail Sauce, Garlic Aioli

FIN DE CLAIRE OYSTER 45(6 pcs) 85(12 pcs)
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

VERDE *Cucumber, Avocado, Marcona Almonds, Honey-rosemary Dressing* 22

GRILLED ARTICHOKE *Asparagus, Fava Beans, Salsa Verde, Tomato Vinaigrette* 28

CLASSIC CAESAR *Romaine Lettuce, Parmesan Cheese, Garlic Croutons* 28

BURRATA *Heirloom Tomatoes, Basil Pesto* 28

BRICK OVEN PIZZA

MARGHERITA *Fresh Mozzarella, Tomato, Basil* 32

SPINACH *Artichokes, Fresh Mozzarella, Black Olives* 33

BLACK TRUFFLE *Wild Mushrooms, Ricotta, Arugula* 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

SPAGHETTI TOMATO AND BASIL 31
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

RIGATONI MELANZANA 36
Tomato, Roasted Eggplant, Onion, Buffalo Mozzarella

MAFALDINE SEAFOOD ALFREDO 41
Prawns, Scallops, Lobster Butter

TAGLIATELLE AL LIMONE 39
Marjoram, Sweet Butter, Kaluga Caviar

BLACK TRUFFLE GNOCCHI 46
Mushrooms Ragu, Crema

SILK HANDKERCHIEF 38
White Bolognese, Sage, Parmigiano

HOUSE SPECIALTIES

CHICKEN PARMIGIANA 43
Thinly Pounded Chicken, Marinara, Mozzarella

CHICKEN MARSALA 44
Wild Mushrooms, Spinach, Marsala Demi Glaze

SALMON OREGANATO 45
Zucchini, Chickpeas, White Wine, Breadcrumbs

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

CHICKEN "DOMINICK" 46
White Balsamic, Roasted Potatoes, Red Chili Flakes

MEDITERRANEAN SEABASS 48
Bay Leaf, Preserved Lemon, Parsley Salad

KING CRAB PICCATA 69
Lemon, Capers, Vermouth Butter

FROM THE GRILL

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| FILET MIGNON (220 grams) | 80 | IBERICO PORK CHOP | 75 |
| LAMB CHOPS | 88 | PORTERHOUSE (900 grams) | 185 |
| NEW YORK STRIP (350 grams) | 110 | BONE-IN RIB EYE (1100 grams) | 218 |

COMES WITH CHOICE OF

*Black Truffle Butter, Garlic Herb Butter,
Chimichurri, Horseradish Cream, Béarnaise, House Made Steak Sauce*

TRIMMINGS 18

CREAMED SPINACH
Nutmeg, Fontina Cheese

SAUTÉED SPINACH
Garlic, Onion, Extra Virgin Olive Oil

GRILLED ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

ROASTED ROSEMARY POTATOES
Sautéed Onions, Garlic, Veal Demi Glaze

TRUFFLE FRENCH FRIES
Black Pepper, Romano Cheese

WILD MUSHROOMS
Garlic, Shallot, Herbs

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