

· **ANTIPASTI** ·

CARNE CRUDA ALLA PIEMONTESE

*chopped to order Steak Tartare
with raw mushrooms*

PROSCIUTTO DI PARMA "RISERVA"

seasonal fruit

INSALATA CAPRESE

tomatoes, burrata, and basil

HOUSE-CURED PASTRAMI

local duck egg and market greens

BEEF CARPACCIO

warm lardo crostini

GRILLED OCTOPUS

pickled vegetables and limoncello

· **PER LA TAVOLA** ·

"AFFETTATI MISTI"

*chef's selection of house cured meats with hot
peppers three ways
per person*

SHRIMP "ALLA DIAVOLA"

in the style of Calabria

LOBSTER "CRUDO/COTTO"

*2 pound lobster; tail served sashimi or
steamed, claws fried in a
light prosecco tempura*

STEAMED CLAMS

pancetta and fresno chili brodetto

JAMON IBERICO DI BELLOTA

gnocco fritto

· **ANTIPASTI** ·

ARUGULA SALAD

*Coach Farm triple cream, trumpet royale
mushrooms, and pickled onions*

"INSALATA ROMANA"

sweet garlic dressing

"ZACH'S CHOPPED SALAD"

beans, pepperoncini, and parmigiano

BURRATA BRUSCHETTA

caponata, olives, olio nuova

BIG EYE TUNA "CRUDO"

*tuna sashimi with chile
and cucumber*

FRIED CALAMARI

marinara and pickled hot peppers

· **PASTA** ·

All pasta dishes are served as appetizer portions - for main course add \$15

BLACK FETTUCCINE

crab, jalapenos, and shallots

POTATO GNOCCHI BOLOGNESE

SPAGHETTI AI FRUTTI DI MARE
*slightly spicy with clams, giant shrimp,
lobster, crab, and calamari*

PAPPARDELLE with "porcini trifolati"

BUCATINI ALL' AMATRICIANA

ANOLINI lobster and tarragon

PENNE PUTTANESCA

olives, capers, and anchovies

ORECCHIETTE

sweet sausage and broccoli rabe

SPAGO with lamb ragu

RICOTTA AND EGG RAVIOLO with brown butter

CANNELLONI braised duck and cacio

RAVIOLI DI STRACOTTO

braised pork, duck livers, aceto balsamico



· **VEAL** ·

*We buy the best organic, free range veal
from Marshal Farms in Pennsylvania and
rub it with a special blend of sea salt,
thyme, and porcini powder.*

CHOP

20 oz Bone in

SCALOPPINE

*porcini and marsala
caper berries and preserved lemon*

SWEETBREADS

corn crema, polenta, herb salad

· **WITH THE CARNE** ·

GIANT MADAGASCAR SHRIMP

MAINE LOBSTER TAIL

DUNGENESS CRAB - BEARNAISE

FOIE GRAS AND BAROLO

· **BBL BEEF** ·

*Our all natural BBL beef is hand selected and
aged in our meat chamber by our man
Adam Perry Lang. BBL beef is often beyond
regular USDA prime standards for marbling
and flavor and is hormone and antibiotic free.
We rub all of our beef with sea salt, black pep-
per and fresh rosemary to get a delicious
and slightly charred crust.*

DRY AGED BONE-IN RIBEYE

for 2

"LA FIORENTINA"

*classic Florentine porterhouse
for 2*

BONE-IN NEW YORK STRIP

16 oz

FILET MIGNON

8 oz / 12 oz

MIXED GRILL

· **LAMB** ·

*We buy the best American lamb from
Colorado and rub the racks with sea salt,
lemon zest, and fresh mint.*

LAMB CHOPS "SCOTTADITA"

3 Double Chops

· **PORK** ·

*We buy our organic pork from Heritage
Foods and brine it in cider and salt for
incredible flavor and supreme texture.*

CHOP

20 oz Bone in

BONELESS CHOP "MILANESE"

pan fried with brown butter

"OSSO BUGO ALLA MILANESE"

saffron orzo and gremolata

· **SAUCES** ·

CV STEAK SAUCE · BLACK TRUFFLE VINAIGRETTE · MINT PESTO · PORCINI BEARNAISE · BAROLO RISTRETTO

SALSA VERDE · CHOPPED PICKLED PEPPERS · GORGONZOLA MASCARPONE · CUMIN SCENTED YOGURT

HORSERADISH BLACK PEPPER ZABAGLIONE



A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE