

General Manager

Damir Terzic

Executive Menu Creator Developer

Tomaz Varreze

Executive Chef

Micheal White

Our world-renowned Executive Menu Creator and Chef have meticulously designed a menu featuring perfectly paired flavors and expertly executed cooking techniques. We respectfully ask that you embrace the chef's creations.

O L I V A

ANTIPASTI

Polpette di Guancia 18

beef neck, chicory, whipped goat cheese, demi glaze, black truffle

Antipasto 20

oregano whole wheat focaccia, dry cured kobe beef bresaola, caciocavallo, scamorza cheese

Pasta Sfoglia Ripiena 16

puff pastry, shredded beef , eggplant potato sformato, stracciatella coulis, thyme balsamic vinaigrette

Torta 16

beef brisket pie,smoked scamorza, vegetables, demi glaze, fresh tomatoes

Bocconcini di Manzo 18

filet mignon and ricotta rolls, fried breadcrumbs charred spinach chili pepper, sweet paprika sauce

Primavera 16

burrata, prosciutto, roasted peaches, fig balsamic

Gamberetti 18

sautéed jumbo shrimp, white wine, aglio olio, aleppo pepper flakes, breadcrumbs

ZUPPA

Asparagi 12

asparagus, leeks, egg yolk, black truffle

Coda di bue, Farro 12

oxtail, farro, parsnip, celeriac, soffritto

PRIMI

Risotto 20

porcini, salame fresco paste, red wine, stracciatella coulis

Gitara 20

braised veal shoulder, porcini and morel mushrooms, pecorino romano, blueberries

Sachetti 18

handmade porcini, four cheese sachetti tomatoes, fresh mozzarella tomato basil sauce

Ravioli 20

braised beef ravioli, served with a beef brodo sauce savory speck wafer

Coniglio 20

ricotta cavatelli , rabbit ragu, rosemary, beef brodo, burrata

Pasta al Forno 20

garlic chives sheet pasta, with swiss chard, burrata, tomato and basil sauce, grated grana padano cheese

Gnocchi 18

homemade potato and beet gnocchi, gorgonzola dolce, creme fresh

Pasta au Gratin 20

casarecce pasta, beef ribs, whole milk, tomato sauce, mozzarella and parmesan cheese, demi glaze

INSALATA

Zucchini Carpaccio 10

green and yellow zucchini, arugula, lemon juice, olive oil, parmesan

Prosciutto con Radicchio 13

prosciutto, radicchio, parmesan, olive oil, balsamic vinegar, dijon

Siciliana 10

fennel, celery, olives, fried capers, orange segments, pomegranate, pine nuts, lemon juice, olive oil

Spicchi 12

iceberg lettuce, scallions, croutons, oven roasted cherry tomatoes, pomodoro gorgonzola dolce

SECONDI

Pasce al Sale 38

salt crusted sea bream, scallions, shallots, parsley

Faraona [half] 48 [whole] 95

brined slow roasted guinea fowl, mushrooms, brown beech mushrooms

Coda di Aragosta 70

truffle, buffalo butter, homemade lemon zest croissant

Filet Rossini 65

filet mignon, fois gras, black truffle, crouton, demi glaze

CONTORNI 12

Baked Potato mascarpone, creme fresh , parmigiano reggiano, green onions

Zucchini summer squash aglio olio

Portobello grilled marinated portobello mushroom

GRILIATA

Our steaks are hand-selected by our chefs and cut to order, featuring only USDA Prime Certified Angus Beef (CAB), known for its exceptional marbling, tenderness, and superior flavor profile

Ribeye Steak 55

known for its rich marbling and intense flavor, the ribeye is a well-marbled cut from the rib section

New York Strip 60

robust beefy flavor and moderate marbling, it is tender but also has a firmer texture compared to cuts like ribeye

Bone-in Ribeye 72

rib steak, also known as cowboy ribeye, is well-marbled and features a bone that adds flavor during cooking

Chateaubriand 105 a thick center-cut filet mignon, the chateaubriand is tender, flavorful

Bistecca alla Fiorentina 60

porterhouse this traditional tuscan steak includes both the filet mignon and the new york strip

LA SALCA

Amarone 5

reduction, bone stock

Gorgonzola 5

gorgonzola dolce cheese, cream, chives

Tartuffo 15

black truffle shavings

Foie Gras 18

seared foie gras, demi glaze

*Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions