

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.



ANTIPASTI

Polpette di Guancia 18

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

Antipasto 20

dry cured kobe beef bresaola, caciocavallo, scamorza cheese, prosciutto crudo, focaccia crostini, olives

Pasta Sfoglia Ripiena 16

puff pastry, braised beef brisket, eggplant potato sformato, stracciatella, fresh thyme, fig vincotto

Timpano 16

eggplant, caponata, goat cheese, basil oil

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 vincotto

Gamberetti 20

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

Crudo 24

chopped prime filet mignon, mustard, celery root puree parmesan waffle

PRIMI

Risotto 20

salame fresco paste, cream, stracciatella veal broth coulis,

Chitarra 20

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

Sachetti 18

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

Ravioli 20

braised beef cheek ravioli, amarone, beef broth, crispy speck

Coniglio 20

ricotta cavatelli, rabbit hind leg, rabbit ragù soffritto, rosemary, chianti reduction

Forno 20

fresh herbs sheet pasta, basil parmesan, escarole

Gnocchi 18

homemade potato and beet gnocchi, gorgonzola dolce, cream

Pasta au Gratin 20

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

*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

INSALATA

Carpaccio di Zucca 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, olives, fried capers, orange segments, pomegranate, pine nuts, lemon juice, olive oil, caciocavallo cheese

Spicchi 12

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

Giardino 14

garden caprese, colors of heirloom tomatoes, arugula leaves, buffalo mozzarella, basil amusion, aged modena balsamic

ZUPPA

Asparagi 12

asparagus, leeks, egg yolk, black truffle

Brodo 12

wild mushroom consomme, veal stuffed tortellini, shaved parmigiano reggiano

SECONDI

Pasce al Sale 48

salt crusted deboned whole bronzino, green onions, olive oil

Faraona 52

brined slow roasted guinea fowl, amarone reduction, brown beech mushrooms

Coda di Aragosta 70

cold water lobster tail, buffalo butter, black truffle shaves, homemade lemon zest croissant

Filet Rossini 65

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

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

Porterhouse 60

this traditional steak includes both the filet mignon and the new york strip, united by a t-bone that enhances flavor during cooking

Bistecca alla Fiorentina 120

tuscan delicacy cut of steak, offers a perfect duo of textures and flavors. this substantial steak is both well-marbled and includes two signature cuts—the buttery tender filet mignon and the richly flavorful new york strip

LA SALCA

Valpolicella 5

amarone reduction, beef stock

Dolce 5

gorgonzola dolce cheese, cream, chives

Tartuffo 15

black truffle shavings

Foie Gras 18

seared foie gras, demi glaze

Chianti Butter 8

earb, chives, buffalo butter, chianti

CONTORNI 12

Patata al Forno

sliced baked potato, mascarpone, creme fresche, parmigiano reggiano, green onions

Patata Pugliese

sliced potatoes olive oil

Portobello

grilled marinated portobello mushroom

Zucca

baby zucchini, garlic, aleppo pepper flake, extra virgin olive oil marinated

Mediterranea

kalamata olives, feta cheese olive oil, fresh herbs