

## ~Antipasti~

### **\*Oysters Crudo**

freshly shucked and served simply with  
lemon mignonette and house hot sauce  
24/½ dozen 45/dozen

### **Shrimp Cocktail**

poached shrimp, house cocktail sauce,  
preserved lemon ... 17

### **\*Potted Meat**

minced raw filet mignon, egg yolk,  
wee tiny vegetables, giardiniera, edible onion dirt,  
Parmigiano, garlic toast points ... 18

### **Roasted Bone Marrow**

house pickles, caramelized onions,  
salsa verde, Fresno chilies,  
house pickled giardiniera, toast points ... 24

### **\*Mussels**

seafood brodo, house sausage, confit tomatoes,  
pickled chilis, herbs, beurre blanc, garlic ... 17

### **\*Coquilles St. Jacques**

scallops baked in their shell,  
bacon lardon, tarragon scented cream ... 24

### **Tutto Caesar**

chiffonade romaine, house dressing,  
garlic breadcrumbs, parmigiano reggiano ... 16

### **Wedge**

Iceberg wedge, grilled bacon lardon, gorgonzola,  
roasted tomato, radish, chives,  
house pickles, fried capers, garlic breadcrumbs ... 17

## ~House Made Pasta~

### **Traditional Spaghetti Carbonara**

egg, pecorino-romano, guanciale, black pepper ... 34

### **Orecchiette**

house-sausage, tomato, chilies, basil ... 34

### **Potato Ricotta Ravioli**

potato puree, ricotta,  
braised onions, butter sauce ... 34

### **Potato Gnocchi**

sauce bolognese, tomato, pecorino romano ... 34

### **Cavatelli**

choice of sauce bolognese or pesto ... 32

### **Rigatoni**

Ohio raised beef short rib ragout, tomato, parmesan ... 35

### **"Lobster Fra Diavlo"**

house-made wagon wheels, Maine lobster, mussels, tomatoes,  
garlic, chilies, seafood brodo, white miso ... 65

## ~Not Steak~

### **MSC Certified Chilean Sea Bass "Cipriani"**

asparagus, potatoes,  
mushrooms, lemon, capers ... 65

### **Shrimp Genovese**

potato gnocchi, spring peas,  
kale, garlic, lemon ... 45

### **Cast Iron Chicken Parm**

slow roasted marinara, confit tomatoes,  
fresh basil, EVOO, provolone, spaghetti ... 45

### **Classic Veal Parmigiano**

slow roasted marinara, confit tomatoes,  
fresh basil. EVOO, mozzarella, spaghetti ... 40

## ~Steak~

Our steaks are all carefully hand selected and custom aged by our friends at The Village Butcher. We season our steaks with Maldon Sea salt and finish them with course ground black pepper and California EVOO.

All steaks are served with a duet of house-made sauces for the table.

**\*10 oz Top Sirloin Cap ... 45**  
*Ohio Raised Black Angus*

**\*16 oz USDA Prime NY Strip ... 75**  
*California Raised Holstein*

**\*10 oz Filet Mignon ... 75**  
*Grass Fed Aberdeen Angus*

...  
**\*16 oz Ohio Raised Wagyu Delmonico ... 140**  
*Sakura Farms Wagyu Beef, Reserve Label*

**\*24 oz Ohio Raised Bone-In Ribeye ... 85**  
*Ohio Raised Black Angus*

## ~Large Format Steaks~

~Served By the Ounce~

These specialty steaks are all carefully hand selected and cut by our friends at The Village Butcher. Choose your desired weight from the chalkboard, we will cross it off and prepare it to your desired specifications.

Believe us when we say it is going to be something special.

\*Numbers on the chalkboard are indicative of the ounce of that steak\*

**\*60 Day Dry Aged "3 Finger" Bistecca Fiorentina ... 5/oz**  
*Ohio Raised Black Angus*

**\*Chateaubriand ... 6/oz**  
*Grass Fed Aberdeen Angus*

## ~Add Ons~

**Maine Lobster and Bone Marrow ... 65**  
**Grilled Shrimp ... 5ea**  
**Gorgonzola ... 5**

**Charred Slab Bacon, black pepper glaze ... 15 for 2 slabs**

## ~Sides~

*Our sides are meant to be shared.*

### **Potato Puree**

Yukon gold potatoes, copious amounts of butter, cream ... 15

### **Beef Dripping Potatoes**

rosemary, garlic, thyme, parmigiano, Maldon Sea salt ... 15

### **Cacio e Pepe**

spaghetti, pecorino-romano, black pepper ... 20

### **Blue Oyster Mushrooms**

EVOO, guanciale, house steak sauce ... 25

### **Lobster "Creamed Corn"**

Maine lobster, chilies, lemon, parmigiano ... 30

### **Brussel Sprouts**

anchovy-garlic aioli, lemon, parmigiano ... 15

### **Charred Asparagus**

parmigiano, preserved lemon ... 15

No more than 2 separate checks per table.

For your convenience, a 20% gratuity before taxes

will be added to parties of 5 or more.

\*consuming raw or undercooked meat, dairy, eggs, or seafood can increase your risk of foodborne illness