

~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.*

Costata di Manzo ... 85
***24 ox Ohio Raised Bone-In Ribeye**
Ohio Raised Black Angus

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

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

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

~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*