~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 … 16

***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 … 20

***Coquilles St. Jacques**
scallops baked in their shell,
bacon lardon, tarragon scented cream … 24

Tutto Caesar
chiffonade romaine, house dressing,
garlic breadcrumbs, parmigiano reggiano … 14

Wedge
Iceberg wedge, grilled bacon lardon, gorgonzola,
roasted tomato, radish, chives,
house pickles, fried capers, garlic breadcrumbs … 16

~House Made Pasta~

Traditional Spaghetti Carbonara
egg, pecorino-romano, guanciale, black pepper … 34

Orecchiette
house-sausage, tomato, chilies, basil … 34

Pumpkin Ravioli
pumpkin puree, pecorino, brown sugar,
chickpeas, 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 … 40

Cast Iron Chicken Parm
spaghetti, slow roasted marinara, confit tomatoes,
fresh basil, EVOO, provolone … 45

Classic Veal Parmigiano
spaghetti, slow roasted marinara, confit tomatoes,
fresh basil. EVOO, mozzarella … 45

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

~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 Hanger Steak** … 49
Ohio Raised Black Angus Prepared Medium Rare

***12 oz Upper Flank Steak** … 55
Ohio Raised Black Angus Prepared Medium

***18 oz Delmonico** … 85
Ohio Raised Black Angus

***10 oz Filet Mignon** … 75
Grass Fed Aberdeen 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.
****Numbers on the chalkboard are indicative of the SIZE in ounces of that steak****

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

***Chateaubriand** … 6/oz
Grass Fed Aberdeen Angus

***Dry Aged Ohio Raised T-Bone** … 4/oz
Ohio Raised Black Angus

***Dry Aged Ohio Raised Bone-In Strip** … 4/oz
Ohio Raised Black Angus

***Dry Aged Ohio Raised Bone-In Ribeye** … 4/oz
Ohio Raised Black Angus

~Add Ons~

Maine Lobster and Bone Marrow … 65
Grilled Shrimp … 5
Gorgonzola … 5
Charred Slab Bacon, black pepper glaze … 15 for 2 slabs

~Sides~

Our sides are meant to be shared.

Beef Dripping Potatoes
rosemary, garlic, thyme, parmigiano, Maldon Sea salt … 15

Cacio e Pepe
spaghetti, pecorino-romano, black pepper … 18

Blue Oyster Mushrooms
guanciale, house steak sauce, EVOO … 22

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 reservation/table.
For your convenience, a 20% gratuity before taxes
will be added to ALL guest checks: 25% for parties of 10 or more.
*consuming raw or undercooked meat, dairy, eggs, or seafood can increase your risk of foodborne illness