

HOUSE BAKED FOCACCIA Spanish olive oil + Maldon salt v • 3

SMALL PLATES

CRISPY BABY BRUSSELS SPROUTS

golden raisins agrodolce, pine nuts + ricotta salata v • 12

DRUNK BREAD

crusty bread, swiss fondue + white wine v • 16

POACHED PEAR & BURRATA

buttered Texas toast, pistachios, pear-balsamic reduction, extra virgin olive oil + Maldon salt v • 16

CRISPY EGGPLANT & BURRATA

calabrian chili marmalade, mint + extra virgin olive oil v • 18

*PRIME BEEF TARTARE

center cut filet, classic preparation + grilled noble bread • 20

GULF SHRIMP SANTA LUCIA

spanish chorizo, light tomato-white wine broth, micro basil gfo • 20

*TUNA TARTARE

sushi grade tuna, avocado, jalapeño, soy citrus marinade, crispy rice gfo • 18

CALAMARI FRITTI

meyer lemon aioli + crispy herbs • 14

MUSSELS & CLAMS

of the moment • 18

SOUP & SALAD

FRENCH ONION SOUP

classic parisian preparation + gruyère cheese • 14

BABY BIBB & POACHED PEAR

spanish manchego, roasted pistachios, aged balsamic + olive oil v • 14

BEET & ARUGULA

whipped goat cheese, marcona almonds + lemon vinaigrette v • 13

CAESAR

6 minute egg, grana padano snow + grilled croutons gfo • 12

CHOPPED

avocado, bacon lardons, bulgarian feta, tomatoes, medjool dates, pistachios, balsamic vinaigrette + basil • 16

ADD PROTEIN *salmon • 12 chicken • 6 shrimp • 10

WOOD FIRED PIZZA

BUFALA

San Marzano tomatoes, Caserta bufala milk mozzarella, olive oil + basil gfo • 18

POACHED PEAR & PROSCIUTTO

manchego cheese, calabrian-chili honey + chopped pistachios gfo • 20

SALUMERIA

San Marzano tomatoes, pepperoni, sausage, soppressata, sicilian oregano gfo • 20

WILD MUSHROOM

fontina-gruyere blend, grana padano, truffle oil + chives • 20

Pizzas can be made gluten free upon request

PASTA

SPAGHETTI AL POMODORO

San Marzano tomato sauce, shaved grana padano, evoo + garden basil gfo • 18

GEMELLI AL FUNGHI DI BOSCO E TARTUFI

wild mushrooms, light white wine-cream + truffle butter • 24

SPAGHETTI ZAFFRERANO E FRUTTI DI MARE

saffron spaghetti, market seafood + light lobster cream sauce gfo • 29

SPAGHETTI AI RICCI DI MARE

Santa Barbara uni, calabrian chile, white wine, grilled shrimp + sea salt (Limited availability) • MKT

RIGATONI ALLA VODKA

Local sausage, spicy tomato cream vodka sauce, bubbly gruyère + pangrattato gfo • 24

TAGLIATELLE ALLA BOLOGNESE

24-hour braised low & slow beef, pork and veal, San Marzano tomato ragu + parmesan snow gfo • 26

SHORT RIB TAGLIATELLE

24 hr braised short rib, red wine & San Marzano tomato ragu, pickled cippolini onion + pea shoots • 28

Pastas can be made gluten free upon request

ENTRÉE

CHICKEN PARMESAN

zesty tomato sauce, swiss-fondue, citrus arugula + shaved grana padano gfo • 26

SAUTEED CHICKEN & ARTICHOKES

butter whipped potatoes, wild mushrooms, lemon beurre blanc, crispy prosciutto, capers + pine nuts gfo • 26

*PRIME BACKYARD BURGER

braised onions, romaine lettuce, aged cheddar, house-made thousand islands + crispy fries gfo • 18

*PRIME FILET OF BEEF

8 oz, aged 50 days, butter whipped potatoes, fire roasted baby carrots, Bordelaise sauce + truffle butter • 42

*PRIME NEW YORK STRIP

16 oz, aged 60 days "Manhattan Cut", butter whipped potatoes + classic New Orleans Diane sauce • 55

DAY BOAT SCALLOPS

cauliflower purée, crispy cauliflower, golden raisins, capers + beurre noisette • 32

*PAN SEARED FAROE ISLAND SALMON

pesto whipped potatoes, sautéed garden vegetables + lemon-caper beurre blanc gfo • 28

*FRESH FISH OF THE MOMENT

sautéed kale, heirloom tomatoes, citrus-white wine, olive oil + garden herbs • 36

We proudly serve 50 day minimum aged "center cut" prime steaks by Meats by Linz Chicago.

We respectfully cannot guarantee steaks prepared "medium well" or above

All fresh pastas made daily in-house and cooked al dente.

If you have allergies or dietary restrictions, please alert us as not all ingredients are listed.

WORDS OF WISDOM

Cooking is an art. Dining is a pleasure. Please allow sufficient time, be patient and enjoy the moment.

IN THE KITCHEN: Viktor Kulakovskiy

ON THE FLOOR: Brandon Hassell - Sean Worthington - Lissette Lieteau

IN THE BAR: Marcus Scallan

gf GLUTEN FREE • gfo GLUTEN FREE OPTION • v VEGETARIAN

*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive proposition 206 fee will be applied to all food and beverage purchases.