

Starters

|                                                                       |        |
|-----------------------------------------------------------------------|--------|
| MARYLAND CRAB CAKES .....                                             | 32     |
| charred lemon   joe's special sauce   arugula   pickled radish        |        |
| HONEY GLAZED BRUSSELS SPROUTS .....                                   | 13     |
| ricotta salata   thai chili   toast hazelnuts                         |        |
| CHEESE & CHARCUTERIE .....                                            | 24     |
| artisanal cheeses   sliced cured meats                                |        |
| VEAL & RICOTTA MEATBALLS .....                                        | 15     |
| crushed plum tomato   parmigiano   bread crumb                        |        |
| TOASTED GARLIC BREAD .....                                            | 5      |
| parmigiano   parsley   garlic                                         |        |
| BURGUNDY HELIX ESCARGOT .....                                         | 15     |
| garlic   parsley   brandy   lemon                                     |        |
| YOSHI'S FRIED CHICKEN .....                                           | 15     |
| soy ginger marinade   home-made sriracha   garlic   lemon             |        |
| BRUSCHETTA .....                                                      | 10     |
| heirloom tomatoes   basil   garlic                                    |        |
| SPICY SHRIMP .....                                                    | 15     |
| white wine   crushed plum tomatoes   garlic   parmigiano   breadcrumb |        |
| ST. LOUIS TRADITIONAL TOASTED BEEF RAVIOLI .....                      | 14     |
| crushed plum tomato sauce   parmigiano   breadcrumb                   |        |
| FINE KALUGA HYBRID CAVIAR .....                                       | 1oz 93 |
| blini   chive   egg   shallot   lemon   crème fraîche   capers        |        |

Soup & Salads

|                                 |                                        |                                    |
|---------------------------------|----------------------------------------|------------------------------------|
| ARUGULA SALAD                   | RIBOLLITA SOUP                         | ROTHSCHILD'S CAESAR                |
| pecorino   celery   almonds     | tuscan white beans   black kale   bone | garlic croutons   parmigiano       |
| pickled radish   fennel         | broth   parmigiano   bread crumb       | anchovy vinaigrette                |
| apple   lemon vinaigrette       | black pepper                           | 13                                 |
| 14                              | 13                                     | grilled salmon + 18                |
| ROASTED BEET SALAD              |                                        | CAPRESE ALLA BURRATA               |
| goat cheese   toasted hazelnuts |                                        | grilled persimmons   heirloom      |
| orange   apple cider            |                                        | tomatoes   sunflower seeds   basil |
| vinaigrette                     |                                        | aged balsamic                      |
| 14                              |                                        | 16                                 |

Sides

|                          |    |                            |    |
|--------------------------|----|----------------------------|----|
| TRUFFLE FRITES .....     | 13 | SAUTÉED BABY SPINACH ..... | 10 |
| GRILLED BROCCOLINI ..... | 11 | WILD MUSHROOMS.....        | 12 |
| HOUSE PASTA .....        | 11 | FETTUCCHINE ROMANO.....    | 12 |

\*consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness  
20% service charge may be added to all parties of six or more  
\$35 corkage fee for the first two 750 ml bottles, \$55 for each additional 750 ml bottle





Pastas

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| LAMB GARGANELLI*                                                                    | 31 |
| slow cooked lamb shoulder   toasted hazelnuts   urfa biber   piave & ricotta cheese |    |
| FETTUCCINE ROMANO*                                                                  | 23 |
| parmigiano cream sauce                                                              |    |
| SPAGHETTI CON VONGOLE*                                                              | 31 |
| plum tomato   manila clams   white wine   chili flakes   rock shrimp                |    |
| LOBSTER RAVIOLI                                                                     | 31 |
| roasted bell peppers   scallions   blush cream sauce                                |    |
| SPAGHETTI AGLIO OLIO*                                                               | 25 |
| roasted wild mushrooms   sun-dried tomatoes   artichokes   garlic   pepper flakes   |    |
| SPAGHETTI POMODORO*                                                                 | 22 |
| plum tomato   basil   parmigiano   meatballs + 12                                   |    |
| CACIO E PEPE BUCATINI*                                                              | 23 |
| piave cheese   black pepper   olive oil                                             |    |
| PISTACHIO PESTO SPAGHETTI*                                                          | 24 |
| basil pesto   lemon   toasted pistachios   thai chili                               |    |
| FETTUCCINE BOLOGNESE*                                                               | 30 |
| slow cooked beef & pork ragu   sage   parmigiano                                    |    |
| SPAGHETTI MAREMONTE*                                                                | 31 |
| lump crab   rock shrimp   mushrooms   smoked paprika   cream sauce                  |    |

Entrees

\*select pastas can be made gluten free\*

served w/ sautéed vegetables & choice of house pasta or roasted potatoes

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| OFF THE BONE SANGIOVESE BRAISED SHORT RIB                                  | 44 |
| garlic   tomato   oregano   rosemary   black pepper                        |    |
| VITELLO AL PARMIGIANO                                                      | 44 |
| plum tomato   basil   parmigiano   mozzarella                              |    |
| GRILLED ORA KING SALMON PICCATA                                            | 36 |
| white wine   lemon   garlic   capers                                       |    |
| 16oz PRIME BONE-IN RIBEYE                                                  | 85 |
| porcini mushroom rub   garlic   balsamic   chili flake                     |    |
| 8oz FILETTO DI PEPE                                                        | 48 |
| peppercorns   brandy cream sauce   shallots   thyme                        |    |
| BREADED BERKSHIRE PORK MILANESE                                            | 30 |
| lemon   parsley   parmigiano   apple mustard compote                       |    |
| POLLO FASSERO                                                              | 28 |
| grilled chicken breast   prosciutto   melted gruyere   marsala   mushrooms |    |
| SCAMPI PICCATA                                                             | 38 |
| grilled jumbo prawns   white wine   lemon   garlic   capers                |    |

Homemade Desserts

|                    |    |                                  |    |
|--------------------|----|----------------------------------|----|
| OREO ICE CREAM PIE | 13 | RASPBERRY LINZER TORTE A LA MODE | 13 |
| PUMPKIN CHEESECAKE | 12 | CHOCOLATE MOUSSE                 | 12 |
| CRÈME BRÛLÉE       | 11 | AMARETTO TIRAMISU                | 11 |
| AFFOGATO           | 12 |                                  |    |

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