



Starters

CHEESE & CHARCUTERIE17
 artisanal cheeses / sliced cured meats

ORA KING SALMON CAKES12
 frissé / lemon / cilantro cremé fraiche / pickled radish

MARINATED MIXED OLIVES8
 preserved lemon / rosemary / oregano

VEAL & RICOTTA MEATBALLS13
 crushed plum tomato / parmigiano / breadcrumb

TOASTED GARLIC BREAD4
 parmigiano / parsley / garlic

BURGUNDY HELIX ESCARGOT13
 garlic / brandy / lemon / parsley

YOSHI'S FRIED CHICKEN14
 soy ginger marinate / home-made sriracha / garlic / lemon

BRUSCHETTA9
 diced tomatoes / basil / garlic

SPICY SHRIMP12
 white wine / crushed plum tomatoes / garlic / parmigiano

ST. LOUIS TRADITIONAL TOASTED BEEF or CHEESE RAVIOLI12
 crushed plum tomato sauce / parmigiano / breadcrumb

Salads

MARKET GREENS hearts of palm / artichokes / pickled radish / tomatoes 12 // chicken + 7	CAPRESE ALLA MOZZARELLA local heirloom tomatoes / basil / aged balsamic 14	ROTHSCHILD'S CAESAR garlic croutons / parmigiano / anchovy vinaigrette 12 // grilled salmon + 13
LOBSTER SALAD baby greens / grilled lobster / orange / spiced walnuts / apple / avocado / honey citrus dressing 26	ROASTED BEET SALAD goat cheese / toasted hazelnuts / orange / apple cider vinaigrette 13	THE WEDGE iceberg / red onion / grilled sweet corn / soppressata / homestyle chips / buttermilk blue cheese dressing 15

Sides

TRUFFLE FRITES10 SAUTÉED BABY SPINACH7

GRILLED BROCCOLINI8 WILD MUSHROOMS.....8

PASTA OF THE DAY8 FETTUCCHINE ROMANO.....8

20% gratuity will be added to all parties of six or more



Pastas

SPAGHETTI CON VONGOLE*	26
white wine / plum tomato / manila clams / black tiger shrimp	
LINGUINE POMODORO*	18
plum tomato / basil / parmigiano // meatballs + 6	
SPAGHETTI PISTACHIO PESTO*	20
basil pesto / lemon / toasted pistachios / thai chili	
FETTUCCINE ROMANO*	17
parmigiano cream sauce	
BUCATINI ALLA BOTTARGA*	21
lemon / chili flakes / parsley / bread crumb	
FETTUCCINE BOLOGNESE*	23
slow cooked beef & pork ragu / sage / parmigiano	
LOBSTER RAVIOLI	24
roasted bell peppers / scallions / blush cream sauce	
LINGUINE MAREMONTE*	26
rock crab / black tiger shrimp / mushrooms / smoked paprika / cream sauce	
CANNELLONI AL FORNO	22
beef & chicken ragu / rosemary / whipped ricotta	

select pastas can be made gluten free

Entrees

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

16oz PRIME BONE-IN RIBEYE	58
porcini mushroom rub / garlic / balsamic / chili flake	
FILETTO DI PEPE	43
peppercorns / brandy cream sauce / shallots / thyme	
BREADED BERKSHIRE PORK MILANESE	29
lemon / parsley / parmigiano / apple mustard compote	
POLLO FASSERO	23
chicken breast / prosciutto / melted gruyere / marsala / mushrooms	
SCAMPI PICATTA	28
grilled jumbo prawns / white wine / lemon / garlic / capers	
CALAMARI DIAVOLO	26
8oz calamari steak / white wine / crushed plum tomatoes / garlic / chili flake	
MARKET FISH	M/P

Desserts

OREO ICE CREAM PIE	12	RASPBERRY LINZER TORTE	11
LIMONCELLO CHEESECAKE	12	HOMEMADE CHOCOLATE MOUSSE	11
CRÈME BRÛLÉE	10	AMARETTO TIRAMISU	10

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