

DELICATEZZA

Beau Soleil Oysters **

CHILLED- apple mignonette, basil sorbet
five each 24

WARM- n’duja, creamed basil, tiny croutons, horseradish
five each 26

Caviar Service **

polenta taiyaki, buratta, classic condiments
golden osetra 1 oz. 240
platinum osetra 1 oz. 205
baerri (siberian) 1 oz. 125
two tone osetra 1 oz. 240

Bone Marrow Workshop

sauce bordelaise, fettunta, six bones, six embellishments 85

Lifestyles of The Rich and Famous

luxurious offering from the sea - chilled lobster, crab,
shrimp and attractive friends, condiments and garnishes 250

VINO AL BICCHIERE

wine by the glass

Spumante

dosaggio zero KANTE friuli-venezia giulia, italy, nv 16

franciacorta brut rosé BERLUCCHI 61 lombardia, italy, nv 24

brut champagne GASTON CHIQUET tradition 1er cru, france, nv 30

Bianco

carricante COTTANERA etna bianco, sicily, italy, 2019 14

sauvignon blanc SYLVAIN BAILLY, ‘terroirs,’ sancerre, france, 2020 16

riesling KELLER trocken, rheinhessen, germany, 2020 18

chardonnay MOUNT EDEN VINEYARDS santa cruz mountains california, 2017 . . . 20

Skin Contact / Arancione

pinot grigio RONCO SEVERO ramato, friuli colli orientali, italy, 2018 14

Rosso

pelaverga CASTELLO DI VERDUNO basadone, piedmont, italy, 2020 16

pinot noir COPAIN ‘les voisins’ anderson valley, california, 2016 16

sangiovese SELVAPIANA ‘bucerchiale riserva’ chianti rùfina, tuscany, italy 2017 18

cabernet franc NÖELLA MORANTIN ‘tango atlantico’, france, 2018 20

nebbiolo LA CA’ NÖVA montefico, barbaresco, italy, 2017 24

cabernet RIDGE estate, santa cruz mountains, california, 2018 30

BE.STÉAK.À



PIATTINI

small plates

STUZZICARE

teasing bites

TINY ONION SOUP crouton, cheese goo	5
THAT'S A SPICY MEATBALL calabrian chili-tomato sauce, fennel pollen	5
L' ÉCLAIR smoked salmon, lardo, trout roe, everything spice	11
SMOKED CLAM CROQUETTE prosciutto san daniele	7
FRITTO MISTO mixed fry, maine lobster, tartar sauce	14

FOCCACIA DI RECCO ligurian flatbread, crescenza cheese, olive oil with 3 grams bourgogne truffles	22
	38
	60
** CAESAR SALAD coraline endive, baby red romaine, parmesan, shaved hazelnut, tea egg	16
ICEBERG WEDGE ranch dressing, pancetta, shropshire bleu, pickled shallots, fennel, cabbage, birdseed	16
ROASTED PEAR PANZANELLA citronette, whipped crème fraîche, truffled-port reduction, fennel	16
** “CARPACCIO” DI MANZO salsify two ways, capers, hard egg, smoked goat cheddar	24

10	BEEF FAT POPOVER deviled ham, cucumbers
29	PAN ROASTED HAND DIVED SCALLOP ** u-10, smoked potato espuma, granny smith apple, siberian caviar
24	YELLOWFIN TUNA TATAKI ** spiced red cabbage, angel hair, horseradish, parmesan, mustard
16	CLAMS CASINO (two clams) ** cherrystone clams, pepperoni, parmesan breadcrumbs, pepperonata
39	ABALONE DORE ** lemon butter, sauce bordelaise, chervil
18	TALEGGIO EN CAROZZA it's a fried cheese ball, cranberry mostarda, maitake mushrooms, den-miso
17	CARAMELIZED CARROT TART TATIN a sauce made from laura chenel goat cheese

THE PASTA COURSE

flour, egg and water

PAPPARDELLE <i>pah-par-DEL-lay</i>	24
venetian duck ragu, pickled kumquat, spiced walnut crumb, thyme	
CANNELLONI <i>cahn-nay-LOH-nee</i>	25
spinach-pinenut filling, san marzano tomato sauce, ricotta, za'atar	
AGNOLOTTI AL BRASATO <i>ahn-yoh-LOH-tee</i>	26
beef filling, red wine-demi glace, hazelnut pesto	
CAPPELLACCI <i>kah-pay-LAHH-chee</i>	25
roasted pumpkin, saffron, honey, rosemary, poppy seed	
RIGATONI ALL' AMATRICIANA <i>ree-gah-THOH-nee</i>	22
guanciale, calabrian chili, tomato, smoked onion coulis, parmesan, basil	
TAJARIN AL TARTUFO BIANCO <i>tai-yahh-REEN</i>	60
special hand cut pasta, shaved truffle, parmesan fonduta	

all beef is prime or far above

BISTECCHES PRINCIPALE

larger cuts **

A.Q.	BISTECCA ALLA FIORENTINA 30-40 oz. <i>served partially sliced</i> 4.95 per oz., porterhouse or t-bone, roasted onion, soubise
A.Q.	TOMAHAWK CHOP 40-70 oz. <i>one slice</i> 4.50 per oz., mirepoix, gorgonzola D.O.P
88	LONG FED ANGUS SPLIT BONE-ON RIBEYE 22 oz. escargot bourgogne, fines herbes

100	KOJI-AGED BONE-ON FILET MIGNON 14 oz. sage bordelaise, roasted onion, mushrooms
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135	KOJI-AGED BONE-ON NEW YORK 28 oz. <i>one slice</i> brandy-green peppercorn sauce, endive
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55	BRAISED LAMB SHANK huckleberry gastrique, fines herbes, aioli
64	PRIME RIB OF BEEF 18 oz. <i>served until it's gone!</i> roasted onion, natural jus, horseradish cream, basil crostino. <i>english cut available (chef's favorite)</i>

BISTECCHES PICCOLE

smaller cuts **

6 oz. FILET MIGNON	55
smoked bèarnaise sauce, charred shallots	
6 oz. DELMONICO	55
pizzaiola, parmesan butter, olives, oregano	
6 oz. SPINALIS	58
black garlic crusted, kizami wasabi chimichurri roasted garlic purée	
5 oz. <i>sliced</i> SHER WAGYU SURF AND TURF	135
australian, half maine lobster tail, lobster sauce	
5 oz. <i>sliced</i> HOKKAIDO SNOW BEEF château uenae	212
snow peas, yuzu kosho, black pepper sauce	

WHOLE ROASTED BRANZINO	52
sauce choron alla puttanesca, olive tapenade, marinated tomatoes	

AGGIUNTE

additions

LOBSTER ACQUA PAZZA “crazy water”, half lobster, calabrian aioli crouton	40
ROCK SHRIMP GRATIN white polenta, zucchini, butter	19
** TRUFFLED SUNNYSIDE UP EGG	11

CONTORNI

side dishes

14	YAM STONES fried yam gnocchi, truffled sour cream, fennel pollen
13	CREAMED LEEKS spinach, mascarpone, spiced chex
14	HASSELBACK HONEYNUT SQUASH quince, rogue river smokey blue, rosemary-brown butter
17	MASHED POTATOES & BROWN GRAVY yukon gold, wagyu-colatura gravy
22	PORK FRIED RICE carnaroli rice, calabrian sausage, chard, pecorino romano
14	PAN ROASTED SUNCHOKE ** “cacio e pepe”, pink peppercorns, rosemary, lemon zest
10	ROASTED CABBAGE WEDGE den-miso, chili, candied sesame
14	CAULILINI béchamel, bagna càuda breadcrumbs, parmesan

a 5% service charge is applied to your bill to help offset the rising costs of health care and living wages.. We thank you for your understanding.
** Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness; all items are cooked to order or served raw.

		PIATTINI <i>small plates</i>	
STUZZICARE <i>teasing bites</i>		22	FOCCACIA DI RECCO ligurian flatbread, crescenza cheese, olive oil
	TINY ONION SOUP crouton, cheese goo 5	38 60	<i>with 3 grams bourgogne truffles</i> <i>with 3 grams tartufo bianco</i>
	THAT'S A SPICY MEATBALL calabrian chili-tomato sauce, fennel pollen 5	24	“CARPACCIO” DI MANZO ** salsify two ways, capers, hard egg, smoked goat cheddar
	TRUFFLED DEVLIED EGG stracchino cheese, burgundy truffles 12	24	YELLOWFIN TUNA TATAKI ** spiced red cabbage, angel hair, horseradish, parmesan, mustard
	SMOKED CLAM CROQUETTE prosciutto san daniele 7		
PRIX FIXE <i>\$88 three course choose one from each. also available as a la carte options</i>			
ANTIPASTO			
CAESAR SALAD ** coraline endive, baby red romaine, parmesan, shaved hazelnut, tea egg			
ICEBERG WEDGE ranch dressing, pancetta, shropshire bleu, pickled shallots, fennel, cabbage, birdseed			
ROASTED PEAR PANZANELLA citronette, whipped crème fraîche, truffled-port reduction, fennel			
PRIMO			
PAPPARDELLE <i>pah-par-DEL-lay</i> venetian duck ragu, pickled kumquat, spiced walnut crumb, thyme			
AGNOLOTTI AL BRASATO <i>ahn-yoh-LOH-tee</i> beef filling, red wine-demi glace, hazelnut pesto			
RIGATONI ALL’ AMATRICIANA <i>ree-gah-THOH-nee</i> guanciale, calabrian chili, tomato, smoked onion coulis, parmesan, basil			
SECONDO			
FILET MIGNON 6 oz. smoked bëarnaise sauce, charred shallots			
DELMONICO STEAK 6 oz. pizzaiola, parmesan butter, olives, oregano			
SPINALIS CAP 6 oz. black garlic crusted, kizami wasabi chimichurri, roasted garlic pureé			
ORA KING SALMON STEAK ** sauce choron alla puttanesca, olive tapenade, marinated tomatoes			
		<i>all beef is prime or far above</i> BISTECCHES PRINCIPALE <i>larger cuts **</i>	
		135	KOJI-AGED BONE-ON NEW YORK 28 oz. <i>one slice</i> brandy-green peppercorn sauce, endive
		88	SPLIT BONE-ON RIBEYE 22 oz. LONG FED ANGUS escargot bourgogne, fines herbs
		64	PRIME RIB OF BEEF 18 oz. roasted onion, natural jus, horseradish cream, basil crostino. <i>english cut available</i>
		BE.DIFFERENT	
		25	BE.DIP prime rib, black truffle jus, taleggio, toasted roll
		38	BE.LOUIE poached prawns, bay shrimp, scallops, avocado, hard egg, cucumber, tomato, louie dressing, fines herbs
		24	BE.BURGER brisket blend, smoked cheddar, Krab with a K salad, bacon, pickled peppers, smoked bëarnaise sauce, fries <i>side of fries - 6 dollars</i>
		CONTORNI <i>side dishes</i>	
		14	YAM STONES fried yam gnocchi, truffled sour cream, fennel pollen
		13	CREAMED LEEKS spinach, mascarpone, spiced chex
		22	PORK FRIED RICE carnaroli rice, calabrian sausage, chard, pecorino romano
		10	ROASTED CABBAGE WEDGE den-miso, chili
		14	CAULILINI béchamel, bagna càuda breadcrumbs, parmesan
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BE.STÉAK.À

each guest - \$98 - children under twelve \$49
- children under two are free -

BRUNCH

Welcome to Sunday Brunch. Please relax and enjoy a cocktail, punch or a nice bottle of wine. Stretch your legs and enjoy our buffet from the back room and the red carpet kitchen.

Thank you for joining us this Sunday.

We hope you enjoy the food as much as we enjoy having you as our guests.

AGGIUNTO

additions

BEAU SOLEIL OYSTERS
apple mignonette, basil sorbet
five each 24

CAVIAR SERVICE
polenta taiyaki, buratta, sieved
egg, chive, capers, onions
golden osetra 1oz. 240
platinum osetra 1oz. 205
baerri (siberian) 1oz. 125

YES YES !

adult beverages

BSTKA BELLINI
prosecco, white peach cordial
13

SAN MARZANO SNAPPER
tomato gin, roasted veg, anchovy, horseradish,
calabrian chili
14

GARIBALDI
ramazzotti rosato, vanilla bean,
whipped orange juice
13

COFFEE NEGRONI
dark rum, campari, mr. black
14

RASPBERRY RAMOS
old tom gin, raspberry, coconut cream,
rosso vermouth, egg white “souffle”
19

THE BEST” ESPRESSO MARTINI
vodka, fresh pulled espresso, demerara
14

CHAMPAGNE CAMPAIGN
pisco, passion fruit, cappelletti
pressed ginger, moët & chandon 2012
giant punch bowl 195

GASTON CHIQUET
tradition, brut champagne 1er cru NV
glass 30

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