

PER IL TAVOLO

Salumi

Parma Prosciutto, Sopressata, Toscana, Fontina,
Provolone, Marinated Cerignola Olives
& House Made Rosemary Grissini ❖ 28

Frutti Di Mare

Chilled Raw Oysters, Shucked Clams,
Jumbo Shrimp Cocktail,
Ahi Tuna Ceviche & Lump Crab Salad ❖ 68

ANTIPASTI

Zuppa Stracciatella "Italian Egg Drop"

Chicken Broth, Spinach, Shredded Egg, Shaved Parmesan ❖ 12

Whole Braised Artichoke "Alla Romagna"

Mint, Garlic, Chili Flake, Olio Verde, Lemon Aioli ❖ 18

Burratina Pugliese

Basil-Mint Pesto, Crushed Pine Nuts, Vine Ripened Tomato Confit, Aged Balsamic ❖ 21

Mozzarella Di Bufala Campana

Speck Prosciutto, Oven Dried Tomatoes, Drizzle of Moscato ❖ 19

House Made Whipped Ricotta & Farm Fresh Egg Raviolo

Sage Brown Butter ❖ 17

Ahi Tuna Crudo

Shaved Celery, Hearts Of Palm, Avocado Cream & House Made Chili Chips ❖ 21

Charred Mediterranean Octopus

Creamy Polenta, Spicy Sherry Pan Jus ❖ 22

Nonna's Meatball

DeVito Tomato Sauce, House Made Whipped Ricotta, Sweet Basil ❖ 18

Certified Angus Prime Aged Steak Tartare

Cage Free Egg, Olio Verde, Crispy Caper Berries, Crostini ❖ 24

1924 "Cardini" Caesar

Creamy Dressing, Rustic Croutons, Marinated White Anchovies, Parmigiano ❖ 12

Baby Rocket Salad

Shaved Summer Corn, Chive Flowers, Parmesan Frico, Citrus Dressing ❖ 14

DeVito Chopped Insalata

Sopressata, Smoked Provolone, Roasted Peppers
Onions, Cucumbers, Pepperoncini, Fennel, Chianti Vinaigrette ❖ 16

PASTE

"Five" Seasonal Wild Mushroom Risotto

Fava Bean & Taleggio Cheese, Truffle Butter ❖ 28

English Pea Ravioli

Peas, Marscapone, Pea Tendrils, Prosciutto Bits ❖ 26

Roasted Pear & Cheese Focchi

Robiola, Grana Padano, Ricotta,
Taleggio & White Truffle Zambiano ❖ 28

Trenette "Arrabbiata"

Prawns and Maine Lobster
Tomato Basil Marinara ❖ 32

Chittara Vongole,

Steamed Manila Clams,
Preserved Meyer Lemons ❖ 27

Mezzo Rigatoni

House Made Spicy Italian Sausage, Pink Sauce ❖ 24

Nonna's Spaghetti & Meatball

DeVito Tomato Sauce,
Whipped Ricotta, Sweet Basil ❖ 26

Fettucine "Bolognese"

Venison, Pork, Porcini Mushrooms,
Parmigiano Reggiano ❖ 28

PESCE

Alaskan Halibut

Fregola, Pancetta, Fennel Citrus Salad, Chilled Yogurt ❖ 38

“Angry” 2lb Lobster,

Crispy Basil, Orange Zest, Serranos, Sliced Garlic, Saffron Aioli ❖ MP

Jumbo Soft Shell Crab

Lemon Whipped Potatoes, Heirloom Tomato Salsa ❖ 29

Marinated & Grilled Whole Branzino

Choice of Contorni ❖ 52

CARNE

Roasted Free Range, Organic “Murray’s” Chicken

Red Grapes, Rosemary, Roasted Pan Jus, Jumbo Asparagus Spears ❖ 28

“The Office” Prime CEO Burger

Sweet Caramelized Onions, Tomato Confit, Maytag Blue Gruyere, Bacon, Arugula & Urbani Truffle Fries ❖ 21

Grilled Berkshire Pork Porterhouse

Broccolini, Fruited Mostarda ❖ 34

Grilled Petite Filet Mignon

Warm Spinach, Bacon, Blue Cheese Salad, Sherry Vinaigrette ❖ 48

28 Day Aged Angus NY Strip

Caramelized Onion Whipped Potatoes, Shaved Brussels Sprouts ❖ 58

Prime 30 Day Aged All Natural Bone In Ribeye

Quick Seared Escargot, Salsa Verde, Crispy Onions ❖ 65

Colorado Lamb Chops

Oven Roasted Eggplant Caponata, Red Wine Demi ❖ 52

Veal Chop “Saltimbocca”

Stuffed With Fontina Cheese, Sage, Crispy Parma Prosciutto, Caramelized Cauliflower ❖ 65

CONTORNI

❖ 9

Caramelized Cauliflower ~ Sauteed Spinach ~ Eggplant Caponata

Caramelized Onion Whipped Potatoes ~ Broccolini Al Burro ~ Grilled Asparagus Spears

Fregola ~ Shaved Brussels Sprouts ~ Lemon Whipped Potatoes

Five Seasonal Wild Mushroom Risotto...15

Quick Seared Escargot...12

Urbani Truffle Fries...14