

**INSALATA**

ARUGULA *Pear, Cranberries, Pecans, Fried Goat Cheese, Shallot Dressing* **16**

CAESAR *Anchovy, Parmesan, Garlic Crouton* **16**

WEDGE <sup>GF</sup> *Pancetta, Tomato, Candied Cashew, Pickled & Raw Onion, Garlic Blue Cheese Dressing* **16**

CAPRESE <sup>GF</sup> *Mozzarella, Tomato, Basil, Fig Balsamic* **16**  
*add Prosciutto di Parma +\$12 / add Roasted Red Pepper +\$5*

**INSALATA ENHANCEMENTS**

*add 6oz filet tip +\$21, add Pan Seared Chicken +\$12*

TUNA CRUDO\* *Kalamata, Cucumber, Citrus* **26**

**ANTIPASTO**

CALAMARI *Sugo & Italian Chimichurri* **24**

ARANCINI 'CACIO E PEPE' *Risotto Ball, Sugo* **22**

FILET TARTINE *Focaccia, Filet Mignon, Truffle, Garlic, Parmesan, Arugula* **29**

MOZZARELLA FRITTO *Parmesan, Sugo* **21**

SUGO SLAB BACON <sup>GF</sup> *Pork Belly, Maple, Brown Sugar, Black Pepper* **18**

HOMEMADE PARKER ROLLS *Garlic Herb Butter* **12**

HOMEMADE FOCACCIA *Garlic Herb Butter* **12**

**STEAKS AND CHOPS**

**WAGYU BEEF**

JAPANESE A5 KOBE STRIPLOIN\* <sup>GF</sup> *4oz or 8oz Portions* **28 per oz**

SNAKE RIVER FARMS A7 WAGYU RIBEYE\* <sup>GF</sup> *12oz* **125**

**CLASSICS**

MARINATED SKIRT STEAK\* *16oz, Crispy Onions* **45**

FILET MIGNON\* <sup>GF</sup> *12oz* **64**

PETITE FILET MIGNON\* <sup>GF</sup> *8oz* **46**

**PRIME**

DRY AGED RIBEYE\* <sup>GF</sup> *16oz, Aged 35 Days, Limited Availability* **89**

NEW YORK STRIP\* <sup>GF</sup> *16oz* **68**

LARGE CUTS\* <sup>GF</sup> *Limited Availability, Ask Your Server* **MP**

**VEAL**

VEAL MARTINI *Parmesan, Cherry Peppers, Vermouth, White Wine* **54**

VEAL PARMIGIANA *Sugo, Mozzarella, Basil* **46**  
*Brooklyn Style +\$5*

**STEAK ENHANCEMENTS**

BLUE CHEESE CRUST **9**

<sup>GF</sup> TRUFFLE BUTTER **7**

<sup>GF</sup> LOBSTER TAIL **34**

<sup>GF</sup> BÉARNAISE **5**

<sup>GF</sup> ITALIAN CHIMMICHURRI **5**

<sup>GF</sup> HORSERADISH CREAM **5**

<sup>GF</sup> BORDELAISE **5**

**PASTA**

**SUGO PASTA TOWER**

*Our Shrimp Alfredo, Alla Vodka, and Bolognese, Served to Share* **85**  
*Sub Lobster Pasta +\$20 / Sugo Style Alla Vodka +\$12*

AL TARTUFO *Mushroom Ravioli, Cream Sauce, Bacon, Truffle* **34**

ALLA VODKA *Rigatoni, Pancetta, Vodka Sauce* **29**  
*Sugo Style: Mozzarella & Fried Chicken Cutlet +\$12*

BOLOGNESE *Pappardelle, Prime Beef, Sun Dried Tomatoes, Ricotta* **29**

SHRIMP ALFREDO *Tortellini, Cream, Garlic, Blackened Shrimp* **36**

LASAGNA *House Bolognese, Béchamel, Mozzarella & Ricotta* **38**

LOBSTER PASTA *Linguini, Lobster, Vodka Sauce, Pancetta, Basil Oil* **56**

Gluten-Free Pasta Available +\$3

Add Burrata To Any Item +\$10

GLAZED CARROTS <sup>GF</sup>  
*Honey Maple Gastrique*

MAC AND CHEESE  
*Add Lobster +19*

GRILLED ARTICHOKEs <sup>GF</sup>  
*Fresno Chili, Garlic Confit, Tomato, Shallot, Parmesan Cream*

**TERRA**

CHICKEN PARMIGIANA *Sugo, Mozzarella, Basil* **34**  
*Brooklyn Style +\$5*

HERB CRUSTED LAMB CHOPS\* <sup>GF</sup> *Italian Chimichurri* **46**

**WELLINGTON**

*Prime Filet, Mushroom Duxelle, Prosciutto di Parma, Bordelaise* **64**  
*\*Served Medium, Please Allow 30 Minutes to Prepare\**

BRAISED SHORT RIB <sup>GF</sup> *Mashed Potato, Bordelaise* **47**

**PESCE**

**MARKET FISH MP**

SALMON <sup>GF</sup> *Red Pepper Coulis, Spinach, Cherry Tomato* **36**

**ACCESSORI \$12**

AU GRATIN POTATOES

HAND CUT FRIES <sup>GF</sup>  
*Parmesan Truffle +\$2*

CREAMED SPINACH <sup>GF</sup>  
*Pancetta*

BRUSSELS SPROUTS <sup>GF</sup>  
*Pancetta, Apricot, Honey Vinaigrette*

MASHED POTATO <sup>GF</sup>  
*Loaded Mash +\$5 Parmesan, Pancetta, Crispy Onion*