



INSALATA

ARUGULA Pear, Cranberries, Pecans, Fried Goat Cheese, Shallot Dressing 15

CAESAR Anchovy, Parmesan, Garlic Crouton 14

WEDGE Pancetta, Tomato, Candied Cashew, Pickled & Raw Onion, Garlic Blue Cheese Dressing 16

CAPRESE GF Mozzarella, Tomato, Basil, Fig Balsamic 16
add Prosciutto Di Parma +\$12 / add Roasted Red Pepper +\$5

CARPACCIO

HAMACHI CRUDO Citrus Dashi, Cucumber, Shallot, Crème Fraîche 26

BEEF* GF Prime Filet, Pickled Shallot & Caper Vinaigrette, Truffle Aioli 34

ANTIPASTO

CALAMARI Sugo Sauce & Italian Chimichurri 24

ARANCINI ‘CACIO E PEPE' Risotto Ball, Sugo 22

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

MOZZARELLA FRITO Parmesan, Sugo 21

GNOCCHI Semolina, Oyster & Cremini Mushroom, Marsala Cream Sauce 24

SUGO SLAB BACON GF Pork Belly, Maple, Brown Sugar, Black Pepper 18

HOMEMADE PARKER ROLLS Garlic Herb Butter 12

HOMEMADE FOCACCIA Italian Chimichurri 12

WAYGU BEEF

JAPANESE A5 KOBE SIRLOIN* GF 4oz or 8oz Portions 28 per oz

SNAKE RIVER FARMS A7 WAYGU RIBEYE* GF 12oz 125

PRIME STEAKS

MARINATED SKIRT STEAK* 16oz, Crispy Shallots 45

FILET MIGNON* GF 12oz 62

PETITE FILET MIGNON* GF 8oz 44

KANSAS CITY STRIP* GF 16oz 68

PRIME DRY AGED

Aged On Site

BONELESS RIBEYE* GF 16oz 79

PORTERHOUSE* GF 40oz, Served Sliced for 2 165

TOMAHAWK RIBEYE* GF 40oz, Served Sliced for 2 195

VEAL

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

VEAL PARMIGIANA House Sugo, Mozzarella, Basil 46

STEAK ENHANCEMENTS

BLUE CHEESE CRUST 9	GF LOBSTER TAIL 34	GF HORSERADISH CREAM 5	GF ITALIAN CHIMICHURRI 5
GF TRUFFLE BUTTER 7	GF BEARNAISE 5	BORDELAISE 5	OSCAR STYLE Crab, Asparagus, Bearnaise 29

PASTA

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

ALLA VODKA Rigatoni, Pancetta, Vodka Sauce 26
Sugo Style: Mozzarella & Fried Chicken Cutlet +\$12

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

SHRIMP ALFREDO Tortellini, Cream, Garlic, Blackened Shrimp 32

LASAGNA House Bolognese, Bechamel, Mozzarella & Ricotta 36

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

WHITE CLAM Linguini, Clams, White Wine, Butter, Garlic, Breadcrumbs 28

Gluten-Free Pasta Available +\$3

TERRA

CHICKEN PARMIGIANA Sugo, Mozzarella 32
Brooklyn Style +\$5

HERB CRUSTED LAMB CHOPS* GF Italian Chimichurri 46

WELLINGTON
Prime Filet, Mushroom Duxelle, Prosciutto de Parma, Bordelaise 64
Served Medium, Please Allow 30 Minutes to Prepare

PESCE

HALIBUT Crispy Potato, Citrus Beurre Blanc, Charred Peppers & Onions 54

SALMON GF Red Pepper Coulis, Spinach, Cherry Tomato 36

ACCESSORI \$12

ROASTED CORN GF Brown Butter, Crème Fraîche, Tarragon	HAND CUT FRIES GF Parmesan Truffle +\$2	BRUSSELS SPROUTS GF Pancetta, Apricot
GLAZED CARROTS GF Honey Maple Gastrique	VEGETABLE TIAN GF Summer Root Vegetables, Sunchoke Puree	MASHED POTATO GF Loaded Mash +\$5 Parmesan, Pancetta, Crispy Shallot
AU GRATIN POTATOES GF	CREAMED SPINACH Pancetta	MAC AND CHEESE Add Lobster +19

* THIS MENU ITEM IS COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.