

Sugo.

Italian Steakhouse

ANTIPASTO

CALAMARI
Sugo Sauce & Italian Chimichurri **24**

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

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

MOZZARELLA FRITO
Sugo Sauce **21**

SUGO SLAB BACON GF
Maple, Brown Sugar, Black Pepper **18**

HOMEMADE PARKER ROLLS
Garlic Herb Butter **10**

CARPACCIO

TUNA GF
Kalamata, Cucumber, Citrus **26**

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

INSALATA

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

CAESAR
Parmesan, Garlic Crouton **14**

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

AGGIUNTA

BLUE CHEESE CRUST **9**

GF PORCINI RUB **5**

GF TRUFFLE BUTTER **7**

GF PEPPERCORN SAUCE **7**

GF LOBSTER TAIL **21**

GF ITALIAN CHIMICHURRI **5**

GF BEARNAISE **5**

PRIME STEAKS

MARINATED SKIRT STEAK* **45**
16 OZ, Crispy Shallots

FILET MIGNON* GF **62**
12 OZ

PETITE FILET MIGNON* GF **44**
8 OZ

BONELESS RIBEYE* GF **68**
16 OZ

DRY AGED
KANSAS CITY STRIP* GF **75**
16 OZ

DRY AGED
TOMAHAWK RIBEYE* GF **164**
40 OZ, Served for 2

DRY AGED
PORTERHOUSE* GF **144**
40 OZ, Served for 2

PASTA

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

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

BOLOGNESE
Pappardelle, Prime Beef,
Sun Dried Tomatoes, Ricotta
26

SHRIMP ALFREDO
Cheese Tortellini, Cream, Garlic,
Blackened Shrimp
32

LASAGNA
House Bolognese,
Bechamel, Mozzarella & Ricotta
36

LOBSTER PASTA
Lobster, Tagliolini, Vodka Sauce,
Basil Infused Oil
49

Gluten Free Pastas Available +\$3

PESCE

MARKET FISH
MP

SALMON GF
Red Pepper Coulis, Spinach,
Cherry Tomatoes **36**

TERRA

CHICKEN PARMIGIANA
Sugo Sauce, Mozzarella **32**

SHORT RIB GF
Mashed Potato, Au Jus **45**

HERB CRUSTED LAMB CHOPS GF
Italian Chimichurri **46**

BEEF WELLINGTON
Prime Filet, Mushroom Duxelle,
Prosciutto de Parma, Bordelaise
Limited Supply, Served Medium **49**

VITELLO

VEAL PARMIGIANA
House Sugo Sauce, Mozzarella, Basil **46**

VEAL MARTINI
Parmesan Crusted, Hot Cherry Peppers,
Lemon, Vermouth, White Wine **54**

ACCESSORI \$14

BUTTERNUT SQUASH CASSEROLE

CREAMED SPINACH

MAC AND CHEESE
add lobster +15

PARMESAN TRUFFLE FRIES GF

MASHED POTATO GF

CONFIT MUSHROOM GF

HARICOT VERTS ALMONDINE GF

AU GRATIN POTATOES GF

CHEF DE CUISINE
CHANDLER HOROWITZ

GENERAL MANAGER
CHARLES ZERAN

EXECUTIVE CHEF
THOMAS CALHOUN