

INSALATA

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

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

WEDGE ^{GF} *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

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

CARPACCIO

TUNA CRUDO* ^{GF} *Kalamata, Cucumber, Citrus* **26**

BEEF* ^{GF} *Prime Filet, Pickled Shallot & Caper Vinaigrette, Truffle Aioli* **32**

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**

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 *Garlic Herb Butter* **12**

WAGYU BEEF

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

SNAKE RIVER FARMS A7 WAGYU RIBEYE* ^{GF} *12oz* **125**

PRIME STEAKS

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

FILET MIGNON* ^{GF} *12oz* **64**

PETITE FILET MIGNON* ^{GF} *8oz* **46**

KANSAS CITY STRIP* ^{GF} *16oz* **68**

PRIME DRY AGED

Aged On Site

BONELESS RIBEYE* ^{GF} *16oz* **89**

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

STEAK ENHANCEMENTS

BLUE CHEESE CRUST **9**

^{GF} LOBSTER TAIL **34**

^{GF} ITALIAN CHIMMICHURRI **5**

^{GF} BORDELAISE **5**

^{GF} TRUFFLE BUTTER **7**

^{GF} BÉARNAISE **5**

^{GF} HORSERADISH CREAM **5**

^{GF} OSCAR STYLE
Crab, Asparagus, Bearnaise **29**

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

TERRA

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

HERB CRUSTED LAMB CHOPS* ^{GF} *Italian Chimichurri* **46**

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

BRAISED SHORT RIB ^{GF} *Mashed Potato, Bordelaise* **47**

PESCE

HALIBUT ^{GF} *Potato, Citrus Beurre Blanc, Peppers & Onions* **54**

SALMON ^{GF} *Red Pepper Coulis, Spinach, Cherry Tomato* **36**

ACCESSORI \$12

GLAZED CARROTS ^{GF}
Honey Maple Gastrique

MAC AND CHEESE
Add Lobster +19

BUTTERNUT SQUASH CASSEROLE ^{GF}
Marshmallow, Candied Pecan

SAUTÉED MUSHROOMS ^{GF}
Onions

AU GRATIN POTATOES ^{GF}

HAND CUT FRIES ^{GF}
Parmesan Truffle +\$2

CREAMED SPINACH ^{GF}
Pancetta

BRUSSELS SPROUTS ^{GF}
Pancetta, Apricot, Honey Vinaigrette

MASHED POTATO ^{GF}
Loaded Mash +\$5 Parmesan, Pancetta, Crispy Onion