



CELEBRATE ST. PATRICK'S DAY
Sunday, March 15 – Tuesday, March 17, 2026

VELLUTATA DI ASPARAGI E PISELLI | 18 (D)
CREAMY ASPARAGUS AND GREEN PEA SOUP WITH STRACCIATELLA

SALMONE MARINATO CON SALSA VERDE | 24 (F)
HOUSE-CURED SALMON WITH RADISH AND FENNEL SALAD, GREEN PEA SAUCE

PANINO DI SAN PATRIZIO | 25 (D)
SLICED PASTRAMI WITH CHEDDAR CHEESE AND HERB MUSTARD SAUCE ON RYE BREAD,
SERVED WITH POTATO SALAD AND PICKLE

ORECCHIETTE AL PESTO GENOVESE | 34 (D, N, G)
ORECCHIETTE PASTA WITH POTATOES, GREEN BEANS, AND GENOVESE BASIL PESTO

HAMBURGER DI MANZO WAGYU | 42 (G, D)
GRILLED WAGYU BEEF HAMBURGER ON A BRIOCHE BUN WITH PROVOLONE CHEESE,
BEER-BRAISED ONIONS, PICKLES, AND FRIES

GUANCIA DI MANZO WAGYU BRASATA ALLA GUINNESS | 45 (D)
GUINNESS-BRAISED WAGYU BEEF CHEEK
WITH BROCCOLI AND MASHED POTATOES, FINISHED WITH GREMOLATA

FISH AND CHIPS | 44 (G, F)
BEER-BATTERED FISH AND CHIPS SERVED WITH MASHED GREEN PEAS

MATCHA CITRUS CHEESECAKE | 18 (D, E, SE)
BAKED MATCHA CHEESECAKE WITH MANGO AND PASSION FRUIT COMPOTE,
SESAME CRUMBLE, AND LIGHT MASCARPONE CHANTILLY

FROM THE GRILL

- *WHOLE DOVER SOLE FOR 2 | 130 (D, F)**
- *MEDITERRANEAN WHOLE BRANZINO | 85 (F, S)**
- *8 OZ MISHIMA U.S. FARM WAGYU BEEF | 75**
- *A5 JAPANESE KOBE BEEF NY STRIP | 30 PER OZ**

AVAILABLE OSETRA CAVIAR 30 GRAMS | 240

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
If you have any food allergies or dietary restrictions, please inform your server.*

D Dairy | N Nuts | S Shellfish | V Vegetarian | E Egg | G Gluten | F Fish | M Mollusk | SE Sesame