

ACQUA BISTECCA

FOR THE TABLE

Jumbo Stone Crab Claws MRKT

Giuseppe's mustard sauce

Tuna Tartare 25

calabrian-tomato conserva
pine nuts, basil

HOUSE MADE FOCACCIA

1 for 11 - 3 for 17 - 5 for 28

Slow Cooked Sweet Onion & Chiles

Whipped Cannellini Beans
Arugula-Pistachio Pesto
Castelvetro Olive Tapenade
Trapanese Pesto

Spice Poached Gulf White Shrimp 25

sambuca spiked cocktail sauce
fresh horseradish

Oysters on the Half Shell 25

limoncello mignonette
meyer lemon granita

Squash Parmesan 17

pistachio pesto, pomodoro
parmesan

Arancini 15

saffron risotto, mozzarella
sicilian agrodolce

ANTIPASTI

Caviar Cannoli 47

whipped burrata, chive
crispy pasta shell

Filet Carpaccio 31

truffle dressing, peppery greens
hazelnuts

Rhode Island Calamari 23

tempura battered, hot cherry
pepper aioli

SALADS

Our Chop Chop 23

salumi, bocconcini, roasted peppers
oregano vinaigrette

Little Gem Caesar 22

tangy dressing
crunchy tomato streusel

Wild Arugula & Shaved Fennel 21

parmesan, asian pears, white balsamic

Heirloom Beets 23

gorgonzola dolce budino, green apple
black pepper walnuts

PASTAS

Campanelle Verdi 23

arugula-pistachio pesto, crispy garlic
pecorino di fossa

Due Linguine 26

Florida clams, nduja butter
sour orange gremolata crumb

Lasagna alla Piastra 31

spicy sausage ragu, swiss chard
roasted pepper marinara

Spaghetti 'all' AB' 23

pomodoro, basil puree
burrata espuma

Orecchiette Cime di Rapa 29

fennel-lamb sausage
chilis, pecorino

Lumache ai Funghi 27

porcini ragu, truffle butter
aged balsamic

CENTRO DEL TAVOLO

ACQUA

All fish served simply grilled on a bed of
saffron-orange braised fregola

BISTECCA

All steaks are oak grilled, brushed with red lambrusco
butter & served with caponata stuffed cippolini onion

Whole Lubimar Branzino 57

Arctic Char 39

14oz Wagyu Picanha 65

14oz Prime New York 79

Wild Gulf Black Grouper 55

Halibut 57

8oz Angus Filet 78

36oz Tomahawk Ribeye 180

CLASSICS

Olive Oil Poached Halibut 59

gulf shrimp, clams, calamari, peas
asparagus, rich seafood broth, basil oil

Black Berkshire Pork Chop 54

strawberry balsamic agrodolce
rhubarb mostarda, candied hazelnut

Line Caught Swordfish 'Piccata' 56

pan seared, baby artichokes
brown butter capers

Porcini Butter Roasted Chicken 43

mushroom-almond crema
asparagus

SIDES

Olive Oil Fried Potatoes 14
Maitake Mushrooms 'Carbonara' 16

Grilled Broccolini with Preserved Lemon 14
Polenta & Meatballs 16

Calabrian Chili Wilted Spinach 13
Crispy Brussels Sprouts Agrodolce 15

A
B