

ACQUA BISTECCA

FOR THE TABLE

HOUSE MADE FOCACCIA

served with your choice of dips:
Slow Cooked Sweet Onion & Chiles
Whipped Cannellini Beans
Arugula-Pistachio Pesto
Castelvetro Olive Tapenade
Trapanese Pesto
1 for 11 - 3 for 17 - 5 for 28

***Oysters on the
Half Shell 25**
limoncello mignonette
meyer lemon granita

**Spice Poached
Gulf White Shrimp 25**
sambuca spiked cocktail sauce
fresh horseradish

ANTIPASTI

Squash Parmesan 17
basil purée, pomodoro
parmesan

Caviar Cannoli 47
whipped burrata, chive
crispy pasta shell

***Filet Carpaccio 31**
truffle dressing, peppery greens
hazelnuts

Arancini 15
saffron risotto, mozzarella
sicilian agrodolce

AB Meatballs 16
anson mills polenta, parmesan
pomodoro

Rhode Island Calamari 23
tempura battered, hot cherry
pepper aioli

***Tuna Tartare 25**
calabrian-tomato conserva
pine nuts, basil

SALADS

Little Gem Caesar 22
tangy dressing
crunchy tomato streusel

Wild Arugula & Shaved Fennel 21
parmesan, asian pears, white balsamic

Roasted Beets 25
green apple, gorgonzola budino
black pepper walnuts

PASTAS

Lobster Ravioli Corona 33
rainbow carrot, lobster brodo
basil oil

Lasagna alla Piastra 31
spicy sausage ragu, swiss chard
roasted pepper marinara

Agnolotti del Plin 29
honeynut squash, brown butter
sage, amaretti

Spaghetti ‘all’ AB’ 23
pomodoro, basil purée
burrata espuma

Pappardelle alla Uovo 32
barolo beef sugo, chili crunch
mushroom gremolata

Lumache ai Funghi 27
porcini ragù, 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, and served with caponata stuffed cipollini onion

Whole Lubimar Branzino 57

14oz Wagyu Picanha 65

14oz Prime New York Strip 79

Wild Gulf Black Grouper 55 **Faroe Island Salmon 45**

8oz Angus Filet 78 **36oz Tomahawk Ribeye 180**

Florida Yellowtail Snapper 56

CLASSICS

Line Caught Swordfish ‘Piccata’ 56
pan seared, baby artichokes
brown butter capers

Black Berkshire Pork Chop 54
blackberry mostarda
apple agrodolce

Chicken Marsala 43
wild mushroom farro
marsala jus

SIDES

Olive Oil Fried Potatoes 14

Grilled Broccolini with Preserved Lemon 14

Calabrian Chili Wilted Spinach 13