



MOCKTAILS

Zero-Proof Indulgence

WATERMELON BREEZE

Watermelon syrup, lemon juice, topped with club soda. 11

HIBISCUS SUNRISE

Hibiscus syrup, ginger, watermelon, and fresh lime Juice. 10

SILVER MAPLE

Pineapple juice, maple syrup, lime juice, ginger beer, and cinnamon. 10

SUNSET IN SORRENTO

Pineapple juice, lime juice, coconut purée, mango syrup, and orange juice. 11

GHIACCIO LIMONE

Ginger syrup, lemon juice, and mint leaves. 10

NOCE DI COCO

Coconut, lime juice, and mint leaves. 11

FRESH BERRIES MOJITO

Fresh blackberries and bluberries, lemon juice, lime juice, simple syrup, mint leaves, and club soda. 11

CRIMSON FRIZZ

Fresh strawberries, basil leaves, lime juice, simple syrup, and pink grapefruit Fevertree. 10

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R I S T O R A N T E



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CHEF'S SPECIALS

TUNA CARPACCIO

Thinly sliced ahi tuna, topped with crispy capers, onions, and spring mix lettuce. Served with toasted crostini and finished with a balsamic vinaigrette and extra virgin olive oil. 21

LOBSTER RISOTTO

Creamy arborio rice with roasted red peppers, white wine, and butter. Served with a perfectly grilled lobster tail, finished with herb-infused olive oil and microgreens. 48.50

USDA PRIME STEAKS 46

Premium 14 oz USDA Prime cuts, selected for superior marbling and rich flavor. Expertly grilled to your preferred temperature:

New York Strip or Ribeye

Enhance your experience

Choice of side 5.50

Mashed potatoes, roasted potatoes, sautéed vegetables, asparagus, Caesar salad, or house salad

Finish it your way

Chimichurri | Mushroom gravy |

Gorgonzola cream

FAGOTTINO DI BRIE CON FICHI E MIELE

Golden puff pastry-wrapped brie, filled with sweet fig preserve and baked to perfection.

Paired with creamy pistachio gelato, drizzled honey, and complemented by dried figs and a light crumble for texture. 14.95
