

APPETIZERS

CAESAR SALAD 14

Baby Romaine Lettuce, Lemon-Anchovy
Vinaigrette, Parmigiano & Croutons

PISTOLA "CHOPPED" 15

Iceberg, Treviso, Salami, Beans, Provolone, Shaved Red Onions,
Sweet 100 Tomatoes, Pepperoncini Peppers & Chianti Vinaigrette

BRUSCHETTA 17

Tomatoes, Avocado & Local Burrata

BAKED CLAMS OREGANATA 15

Baked Littleneck Clams, Oregano, Breadcrumbs & Lemon

POLPETTE 14

Meatballs al Forno, Whipped Ricotta & Pecorino

POLIPO 23

Mediterranean Charred Octopus, Braised Escarole,
White Bean Passato & Lemon Agravato

CARNE CRUDA 16

Beef Tartare, Black Truffle Maionaise, Horseradish, Watercress & Fettunta

MOZZARELLA DI BUFALA 17

La Quercia Prosciutto, Extra Virgin Olive Oil & Sea Salt

ARANCINI 'CACIO E PEPE' 16

Carnaroli Risotto Croquettes, Pecorino,
Black Pepper, Pecorino Fonduta & Chives

OYSTERS ON THE 1/2 SHELL 6 FOR 18

Traditional Accompaniments

PRIME STEAKS

FLAT IRON 10oz.	27	DRY-AGED DELMONICO 18 OZ.	70	SAUCES 4
HANGING TENDER 12 oz.	31	RIBEYE, BONELESS 20 oz.	65	Bénaise
BEEF TENDERLOIN 6oz.	45	DRY-AGED TOMAHAWK RIBEYE 30 OZ.	119	Bordelaise
NEW YORK STRIP, BONELESS 16 oz.	54	BISTECCA FIORENTINA 40 OZ.	135	Creamy Horseradish
				Salsa Verde
				Porcini-Truffle

PASTA

BUCATINI CARBONARA 24

Guanciale, Onion, Black Pepper, Egg Yolk, Scallions & Pecorino

TONNARELLI 22

Oyster Mushrooms, Kale, Cream & Parmigiano Reggiano

RIGATONI A LA VODKA 23

Prosciutto, Spicy Tomato & Cream

TAGLIATELLE 23

Ragù Bolognese & Parmigiano Reggiano

SPINACH GNOCCHI 21

Gorgonzola, Spinach & Prosciutto

SPAGHETTI FRA DIAVOLO 25

Spicy Tomato & Sweet Maine Lobster

SPECIALTIES

VEAL CHOP ALLA PARMIGIANA 49

Crispy, Pounded Bone-In Veal Chop,
San Marzano Tomatoes, Basil & Mozzarella

BRASATO AL BAROLO 38

Beef Short Ribs Braised in Barolo

POLLO ARROSTO 25

Roasted Mary's Free-Range 1/2 Chicken

SOGLIOLA 37

Whole Roasted Dover Sole,
Sicilian Salmoriglio & Charred Lemon

GAMBERONI 34

Jumbo Shrimp Scampi, Garlic, Butter & Lemon

SIDES

BROCCOLINI 9 WHIPPED POTATOES 9 FRENCH FRIES 9
WILD MUSHROOMS 9 CREAMY POLENTA 9 BRUSSELS SPROUTS 9

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EXECUTIVE CHEF
VIC CASANOVA

Changes & modifications politely declined. We support local, sustainable & organic practices whenever possible. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.