



THE AMALFI LLAMA

STARTER

Oysters on the Half Shell*	Half Dozen 25
Jumbo Shrimp Cocktail	Cocktail Sauce 26
Short Rib Empanada	Chimichurri 18
Calamari	Fresno, Tartar, Spicy Aioli 19
Charcuterie Board	Chef's Choice of Cheese & Cured Meats 32
Tuna Tartar*	Avocado, Ponzu 29
Hamachi Crudo*	Serrano, Tomato, Yuzu 29
Cedar-Roasted Burrata	Cherry Tomato, Focaccia 24
Beef Carpaccio*	Parmigiano Reggiano, Arugula 29
Caviar	Blini, Chives, Crème Fraîche OSSETRA ROYAL 132
Crab Cake	Blue Crab, Citrus Aioli 31
Seafood Platter	Shrimp, Crab, Oysters Serves Two 75

SALAD

Roasted Beet	Citrus, Goat Cheese, Toasted Almond 21
Arugula Artichoke	Granny Smith, Mushroom, Pistachio, Parmigiano Reggiano 24
Caesar	Romaine, Parmigiano Reggiano, Crouton 19
House Chopped	Arugula, Little Gem, Tomato, Red Onion, Avocado, Herb Vinaigrette 21

* Our food is cooked to order and to our guests' temperature request. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

For groups of six or more guests, a 20% service gratuity will be included for your convenience.

WOOD FIRE

Your steak can be accompanied with Béarnaise, Chimichurri, or Serrano Tomato Sauce | +4

CENTER CUT FILET*

8oz. | 56

PRIME RIBEYE*

16 ounces | 72

PRIME NEW YORK STRIP*

12 ounces | 64

MILAMESSI

Crispy Panko Crusted Beef Filet, Pomodoro Sauce, Melted Brie, French Fries | 48

TOMAHAWK*

Serves Two

32 ounces | 192

A5 WAGYU*

3 ounces | 138

..... Embellishments

OSCAR STYLE

Crab, Béarnaise | 16

LOBSTER TAIL

Maine Lobster | 44

LAMB CHOPS*

18 ounces | 66

WOOD-GRILLED HALF CHICKEN

Roasted Potatoes, Chimichurri | 38

SCOTTISH SALMON

Asparagus, Arugula, Roasted Tomatoes | 42

BRANZINO

Lemon, Capers, Olive Oil | 58

TWIN MAINE LOBSTER TAILS

19 ounces, Clarified butter, Charred Lemon | 85

Side Dishes

Potato Purée	Grilled Asparagus	Roasted Vegetables	Lobster Mac and Cheese	Oregano Parmesan Fries
15	13	13	28	13

PASTA

Gluten free | +2

Spaghetti	Tomato, Parmigiano Reggiano 24
Baked Carbonara	Tagliolini, Ham 29
Lobster Arrabbiata	Spaghetti, Spicy Tomato 48
Truffle Tagliatelle	Black Truffle, Parmigiano Reggiano 58
Cacio e Pepe	Spaghetti, Pecorino, Cracked Black Pepper 28

PIZZA FINA

Gluten free | +4

Margherita	Fior Di Latte, Tomato, Basil 21
Positano	Soppresata, Finocchiona, Hot Honey 26
Truffle & Mushroom	Truffle Oil 29 FRESH SHAVED TRUFFLES + 12
Prosciutto & Arugula	Prosciutto, Arugula, Goat Cheese 29

Fresh Baked Bread

Puccia Bread

Whipped Eggplant | 15

Focaccia

Olive Oil, Rosemary | 13