

Sugo.

Italian Steakhouse

ANTIPASTO

- CALAMARI
Sugo Sauce & Salsa Verde **24**
- ARANCINI 'CACIO E PEPE'
Sugo Sauce & Salsa Verde **22**
- CROSTINI
Brie, Speck, Roasted Grapes, Tarragon **20**
- CLAMS CASINO
Focaccia, Parsley & Lemon Aioli, Bacon **21**
- MOZZARELLA FRITO
Sugo Sauce **21**
- SUGO SLAB BACON
Maple, Brown Sugar, Black Pepper **18**
- HOMEMADE PARKER ROLLS
Garlic Herb Butter **12**
- MARINATED OLIVES
Olive Oil, Herbs & Spices **10**

CARPACCIO

- DI TONNO *
Sashimi Tuna, Kalamata, Cucumber **36**

- CARNE *
Prime Filet, Pickled Shallot & Caper Vinaigrette, Black Truffle Aioli **34**

INSALATA

- RUCOLA
Pear, Cranberries, Pecans, Fried Goat Cheese, Shallot Dressing **15**
- CAESAR
Parmesan, Anchovy, Dijon **14**
- CAPRESE
Mozzarella, Tomato, Basil, Fig Balsamic **16**
With Prosciutto Di Parma. +\$12
With Roasted Red Pepper +\$5

AGGIUNTA

- PORCINI RUB **5**
- TRUFFLE BUTTER **7**
- PEPPERCORN SAUCE **7**
- LOBSTER TAIL **21**
- SALSA VERDE **5**
- BERNAISE **5**
- BLEU CHEESE CRUST **9**

EXECUTIVE CHEF
THOMAS CALHOUN

PRIME STEAKS

- MARINATED SKIRT
* STEAK. **45**
16 OZ, Crispy Shallots
- * FILET MIGNON. **62**
12 OZ
- * PETITE FILET MIGNON. . . **42**
8 OZ
- * NY STRIP. **64**
16 OZ
- * BONELESS RIBEYE. **68**
16OZ
- DRY AGED
* KANSAS CITY STRIP **75**
16 OZ
- DRY AGED
TOMAHAWK RIBEYE
* FOR 2. **82 pp**
40OZ
- DRY AGED
* PORTERHOUSE FOR 2 **72 pp**
40 OZ

PASTA

- AL TARTUFO
Homemade Mushroom Ravioli, Cream Sauce, Bacon, Truffle Oil
Limited Supply
34

- ALLA VODKA
Rigatoni, Pancetta, Vodka Sauce
Sugo Style: with Fresh Mozzarella & Fried Chicken Cutlet +\$12
26

- BOLOGNESE
Pappardelle, Prime Beef, Sun Dried Tomatoes, Ricotta
26

- CARBONARA
Tagliolini, Pancetta, Egg Yolk, Parmigiana Reggino, Black Pepper
29

- ALFREDO
Cheese Tortellini, Cream, Garlic, Black Pepper, Blackened Shrimp
32

- LASAGNA
House Bolognese, Bechamel, Mozzarella & Ricotta
36

- EGGPLANT LASAGNA
Sugo Sauce, Bechamel, Mozzarella & Ricotta
28

PESCE

- ARAGOSTA
Twin Lobster Tails, Tagliolini, Vodka Sauce, Red Pepper, Basil Infused Oil **49**

- MARKET FISH
Pan Seared, Almondine Beurre Blanc, Shallots, Thyme, Mint, Fennel **MP**

- SALMON IL FORNO
Blistered Cherry Tomatoes, Rosemary, Garlic, Spinach **36**

TERRA

- POLLO PARMIGIANA
Sugo Sauce, Fresh Mozzarella **32**

- COSTOLA CORTA
Braised Short Rib, Creamy Polenta **45**

- COSTOLETTE D'AGNELLO
Herb Rubbed Lamb Chops, Mint Chimichurri **46**

- POLLO IL FORNO
Au Gratin Potato, Pecorino, Cherry Tomato, Onion & Herb Salad **29**

VITELLO

- MILANESE
Mixed Greens, Red Onion, Mozzarella, Tomato, Balsamic Fig Reduction **48**

- VALDOSTANA
Prosciutto Di Parma, Mozzarella, Mushroom Marsala **52**

- PARMIGIANA
House Sugo Sauce, Mozzarella, Basil **46**

- MARTINI
Parmesan Crusted, Hot Cherry Peppers, Lemon, Vermouth, White Wine **54**

ACCESSORI \$14

- SHOESTRING TRUFFLE FRIES
- MASHED POTATO
- HARICOT VERTS ALMONDINE
- CONFIT MUSHROOM
- RED PEPPER POLENTA
- TIL'S LEEKS IN CREAM
- AU GRATIN POTATOES
- CREAMED SPINACH

GENERAL MANAGER
CHARLES ZERAN