

SERVED NIGHTLY

Dinner

Steaks, chops, and the Italian classics we grew up on.

STEAKS & CHOPS

CLASSICS

Marinated Skirt Steak 16oz

45

Filet Mignon 12oz

64

Crispy onions.

Petite Filet Mignon 8oz

46

WAGYU BEEF

Japanese A5 Kobe Striploin 4oz or 8oz 28/oz

Snake River Farms A7 Wagyu Ribeye 125

12oz

Portions priced per ounce.

PRIME

Dry Aged Ribeye 16oz

89

New York Strip 16oz

68

Aged 35 days. Limited availability.

Large Cuts

MP

Limited availability — ask your server.

STEAK ENHANCEMENTS Blue Cheese Crust 9 · Truffle Butter 7 · Lobster Tail 34 · Béarnaise 5 · Italian Chimichurri 5 · Horseradish Cream 5 · Bordelaise 5 · Add Burrata +10

ANTIPASTO

Calamari

24

Arancini 'Cacio e Pepe'

22

Sugo & Italian chimichurri.

Risotto ball, sugo.

Filet Tartine 29

Focaccia, filet mignon, truffle, garlic, parmesan, arugula.

Sugo Slab Bacon 18

Pork belly, maple, brown sugar, black pepper.

Homemade Focaccia 12

Garlic herb butter.

Mozzarella Fritto 21

Parmesan, sugo.

Homemade Parker Rolls 12

Garlic herb butter.

INSALATA

Arugula 16

Pear, cranberries, pecans, fried goat cheese, shallot dressing.

Caesar 16

Anchovy, parmesan, garlic crouton.

Wedge 16

Pancetta, tomato, candied cashew, pickled & raw onion, garlic blue cheese dressing.

Caprese 16

Mozzarella, tomato, basil, fig balsamic. Add prosciutto +12 · roasted red pepper +5.

Tuna Crudo 26

Kalamata, cucumber, citrus.

INSALATA ENHANCEMENTS Add 6oz filet tip +21 · Add pan seared chicken +12

TERRA

Chicken Parmigiana 34

Sugo, mozzarella, basil. Brooklyn style +5.

Herb Crusted Lamb Chops 46

Italian chimichurri.

Wellington 64

Prime filet, mushroom duxelle, prosciutto, bordelaise. Served medium — allow 30 minutes.

Braised Short Rib 47

Mashed potato, bordelaise.

PESCE

Market Fish**MP****Salmon****36**

Red pepper coulis, spinach, cherry tomato.

VEAL**Veal Martini****54****Veal Parmigiana****46**

Parmesan, cherry peppers, vermouth, white wine.

Sugo, mozzarella, basil. Brooklyn style +5.

PASTA

GLUTEN-FREE PASTA AVAILABLE +3

Sugo Pasta Tower**85****Al Tartufo****34**

Shrimp alfredo, alla vodka & bolognese — to share. Sub lobster pasta +20 · sugo alla vodka +12.

Mushroom ravioli, cream sauce, bacon, truffle.

Alla Vodka**29****Bolognese****29**

Rigatoni, pancetta, vodka sauce. Sugo style: mozzarella & fried chicken cutlet +12.

Pappardelle, prime beef, sun dried tomatoes, ricotta.

Shrimp Alfredo**36****Lasagna****38**

Tortellini, cream, garlic, blackened shrimp.

House bolognese, béchamel, mozzarella & ricotta.

Lobster Pasta**56**

Linguini, lobster, vodka sauce, pancetta, basil oil.

ACCESSORI

SIDES · 12

Glazed Carrots

Honey maple gastrique.

Mac and Cheese

Add lobster +19.

Grilled Artichokes

Fresno chili, garlic confit, tomato, shallot, parmesan cream.

Au Gratin Potatoes

Hand Cut Fries

Parmesan truffle +2.

Brussels Sprouts

Pancetta, apricot, honey vinaigrette.

Creamed Spinach

Pancetta.

Mashed Potato

Loaded mash +5: parmesan, pancetta, crispy onion.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies.*