



Chet
PEDRO VALDES

APPETIZERS

TOMATO BASIL CROSTINI'S

• 12 •

CROSTINI WITH FRESH TOMATO, BASIL,
GARLIC OIL AND BALSAMIC

VITELLO TONNATO BRUSCHETTA

• 18 •

SLICED VEAL, TUNA MAYO, CAPER
ON A CROSTONI

CRISPY BURRATA DIAVOLA

• 21 •

SERVED WITH SPICY MARINARA
AND HOUSE BREAD

FINA MEATBALLS

• 16 •

FRESH ITALIAN HERBS AND CHEESE BLEND
WITH MARINERA

GRILLED OCTOPUS

• 21 •

SAFFRON MEDITERRANEAN SALAD
SMOKEY AIOLI

* WAGYU BEEF CARPACCIO

• 24 •

PEPPER CRUSTED, LEMON, CAPER, ARUGULA,
ARTICHOKE AND AVOKADO SALAD, PARMESAN

TRUFFLE POTATO CARPACCIO *

• 29 •

FILET MIGNON WITH WARM TRUFFLE CREAM,
ARUGULA, BALSAMIC AND LEMON ZEST

FRESH BURRATA

• 28 •

WARM FOCACCIA, ARUGULA,
CHERRY TOMATO AND PROSCIUTTO PARMA

CALAMARI FRITTI

• 19 •

LIGHTLY DUSTED WITH CRISPY ONION,
PEPPERONCINI WITH SIDE OF
LEMON AIOLI AND SPICY MARINARA

YELLOW FIN & SCOTTISH SALMON TARTARE

• 26 •

SESAME, AVOCADO, MICRO WASABI,
CUCUMBER, GREEN ONION, OBA,
PICKLED GINGER, PONZU

SALADS

CLASSIC CAESAR SALAD

• 16 •

ROMAINE, AVOCADO,
SHAVED PARMESAN CROUTONS
HOUSE CAESAR DRESSING

TUSCAN SHRIMP SALAD

• 26 •

CANNELLINI BEANS, BABY KALE & ARUGULA
TOMATO, ONION, AVOCADO ,
LEMON DRESSING

ARUGULA SALAD

• 18 •

AVOCADO, RED ONION,TOMATO
SHAVED REGGIANO
TOSSED IN A CITRUS PESTO DRESSING

FINA SALAD

• 19 •

MIX GREENS, HEARTS OF PALM, ZUCCHINI, BEET,
CARROT, CORN, AVOCADO CHERRY TOMATO
WITH BASIL VINAIGRETTE

ADD-ON UPON REQUEST

GRILLED CHICKEN 10

FILET TIPS 16

SALMON 12

SHRIMP 10



SIGNATURE DISHES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A GRATUITY OF 20% WILL BE INCLUDED IN TABLES OF 6 OR MORE GUESTS. THERE MAY BE A PRICE ADJUSTMENT ON SPECIAL REQUESTS.

WOODFIRE PIZZAS & FOCCACIAS

COMES AS READY

PUGLIESE

• 12 •

POMODORO, OLIVE, ONION, OREGANO

MARGHERITA

• 19 •

MARINARA BASIL

DOLCE SALAMI DIAVOLA

• 22 •

ITALIAN SALAMI, SPICY HABANERO HONEY,
RICOTTA, POMODORO

PEPPERONI

• 21 •

ITALIAN PEPPERONI

TRUFFLE PEAR GORGONZOLA

• 34 •

CREAMY PARMESAN, WALNUT, TRUFFLE OIL

ROMANO CHICKEN

• 32 •

STRACCIATELLA, MOZZARELLA,
TOMATO, BASIL, PECORINO

TRUFFLE

• 21 •

WHITE SOUCE, SHAVED TRUFFLE

FOCACCIA ROBIOLA

• 26 •

MASCARPONE TRUFFLE

FOCACCIA PUGLIESE

• 22 •

ITALIAN SALAMI, SPICY HABANERO
HONEY, RICOTTA, POMODORO

TOPPINGS

MUSHROOM 4

PROSCIUTTO 10

PEPPERONI 4

SAUSAGE 10

OLIVES 2

PASTAS

SPAGHETTI POMODORO

• 21 •

SAN MARZANO, BASIL AND PARMIGIANO REGGIANO

SPICY RIGATONI

• 26 •

PANCETTA, CREAMY TOMATO

PENNE VODKA

• 18 •

CREAMY VODKA SAUCE

PACCHERI BOLOGNESE

• 28 •

MARCELLA'S HOME MADE RECIPE

HOME MADE GNOCCHI

• 28 •

CHERRY TOMATO SAUCE,
STRACCIATELLA, FRESH BASIL

SPINACH RAVIOLI

• 24 •

RICOTTA AND SPINACH FILLED,
CREAMY TOMATO AND BASIL

PACCHERI PISTACHIO CARBONARA

• 32 •

PECORINO ROMANO, EGG, PANCETTA

FARFALLE SHRIMP & LOBSTER

• 52 •

TOMATO, CHIVES AND LIGHT LEMON BUTTER

FETTUCCINE TARTUFO NERO

• 39 •

TRUFFLE CREAM SAUCE AND FRESH TRUFFLE

FARFALLE CHICKEN MARSALA

• 26 •

FOREST MUSHROOM BLEND AND
BROWN BUTTER

PAPPARDELLE DI MANZO

• 46 •

WILD MUSHROOM BLEND,
FILET PIECES IN PORCINI CREAM

PEAR & GORGONZOLA FIOCCHI

• 32 •

PARMESAN CREAM WITH WALNUT,
CARMELIZED PEAR AND TRUFFLE OIL

CACIO E PEPE

• 38 •

BUCATINI CRACKED PEPPER PECORINO

ADD-ON UPON REQUEST

GRILLED CHICKEN 10

MEATBALLS 8

FILET TIPS 16

SALMON 12

SHRIMP 10

FAVORITES

PARMESAN CHICKEN

• 36 •

BELL AND EVANS CHICKEN, SPAGHETTI POMODORO

CHICKEN MILANESE

• 28 •

BEL AND EVANS CHICKEN, BALSAMIC TOMATO WITH ARUGULA IN A CITRUS PESTO DRESSING AND PARMESAN

PIEDMONT SALSA VERDE CHICKEN

• 28 •

SKIN-ON AIRLINE CHICKEN BREAST WITH SALMORIGLIO AND A MIX GREEN SALAD IN LEMON DRESSING

CRISPY CHICKEN TENDERS

• 18 •

WITH TRUFFLE HONEY MUSTARD

SEA FOOD

BELUGA LENTIL SALMON

• 32 •

CRISPY SKIN FROE ISLAND SALMON , BLACK BELUGA LENTILS, BABY KALE POMEGRANATE GREMOLATA ON AN ORANGE BUTTER SAUCE

JOSPER FIRED BRANZINO

• 42 •

SALMORIGLIO AND A FENNEL GREEN SALAD SIDE OF CHERRY TOMATO, LEMON CAPER SAUCE

CATCH OF THE DAY

SPECIALTIES

ITALIAN BEEF SANDWICH

• 28 •

CHICAGO STYLE SLOW ROASTED WITH GIARDINIERA FRIES

ALL AMERICAN BURGER

• 22 •

BRISKET BLEND, REMOULADE, LETTUCE, ONION, TOMATO, CHEDDAR CHEESE AND FRIES

COAL FIRED

FILET MIGNON ^{8oz}

• 58 •

TRUFFLE BONE MARROW BUTTER, BROCCOLINI

PEPPER CHARRED RIBEYE ^{18oz}

• 64 •

MADEIRA REDUCTION, ROASTED ASPARAGUS

PRIME HUNGER STEAK ^{18oz}

• 38 •

SLICED, AU POIVRE FRIES

HERB CRUSTED LAMB

• 54 •

HONEY ROASTED CARROT, MINT PEA PUREE, LEMON YOGURT

CHEF'S CUT

ACCOMPANIMENTS

LOBSTER 20

GORGONZOLA DOLCE CRUST 10

TRUFFLE BONE MARROW BUTTER 20

MADEIRA REDUCTION 6

AU POIVRE 6

SIDES

FINA MAC & CHEESE 10

HERB ROASTED VEGETABLES,
PESTO HUMMUS 10

HONEY ROASTED CARROTS,
RICOTTA, PISTACHIO 10

ASPARAGUS MADEIRA 8

MASHED POTATOES 9

BROCCOLINI 9

TRUFFLE FRIES 9

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