

GOLDEN OSETRA CAVIAR

HOMEMADE BLINIS, CAPERS, CHOPPED ONIONS, HARD BOILED EGG, CRÈME FRAÎCHE
28GR \$95

WILD SHRIMP COCKTAIL

HOMEMADE HORSERADISH SAUCE
\$19

OYSTERS

HALF DOZEN DAILY SELECTION
\$MP

SOUP

T54 MINISTRONE GENOVESE VG-VV \$21
Minestrone Genovese

SEASONAL LOCAL MARKET SOUP \$MP

APPETIZER

T54 FOCACCIA AL FORMAGGIO \$18
Stracchino cheese

CHARCUTERIE BOARD GF \$26
Daily Selection

CHEESE BOARD GF-VG \$21
Daily Selection

TUNA TARTARE GF \$21
Avocado, Tomatoes, Mustard Aioli, Home Made Potato Chip

MOZZARELLA DI BUFFALO GF \$21
Fennel, Heart of Celery, Mint, Blood Oranges, Anchovies Dressing

GRILLED OCTOPUS GF \$19
Fennel, Citrus, Almond, Capers, Arugula

CRISPY CALAMARI \$19
Zucchini, Peppers, Lemon & Red Pepper Aioli

VEAL MEATBALLS GF \$18
Marinara Sauce, Pecorino Romano

STICKY RIBS GF \$16
Tomato Agrodolce, Fennel, Peperoncino

PORK BELLY GF \$18
Pickled Vegetable, Spicy Bourbon Glazed

POT OF MUSSELS GF+ \$19
Arrabbiata or White Wine Sauce, Steak Fries

BABY ARTICHOKEs GF-VG \$24
Tuscan EVOO, Pistachio, Charred Lemon

CARPACCIO "1855 BLACK ANGUS" (PA) GF \$22
Confit Tuna Aioli, Arugula, Capers

MAIN COURSE

8 oz FILET MIGNON "1855 BLACK ANGUS" (PA) GF \$52
Spring Pea Puree, Caramelized Shallot, Bordelaise Sauce

T54 BURGER GF+ \$21
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries

TUSCAN ROASTED HALF CHICKEN GF \$36
Rosemary, Garlic, Lemon, Broccoli Rabe

BERKSHIRE PORK CHOP GF \$39
Sweet Carrot Puree, Candied Citrus, Pork Jus

14 (OZ) NY STRIP STEAK "1855 BLACK ANGUS" (PA) GF \$49
Fingerling Potato, choice of Bordelaise, Au Poivre, Gorgonzola

SHORT RIBS GF \$42
Sautéed Local Mushrooms, Sage Creamy Polenta

ARCTIC CHAR GF \$38
Black Beluga Lentil, Yukon Gold Foam, Prosciutto Jus

GRILLED WHOLE BRANZINO GF \$38
Stuffed with Zucchini and Tomatoes

LOCAL DINNER \$25

TUESDAY

Special Pasta +
Glass of Wine or Beer

WEDNESDAY

Chicken Parmigiana +
Glass of Wine or Beer

THURSDAY

T54 Burger +
Glass of Wine or Beer

SALAD

T54 SPRING SALAD GF+VV+VG+ \$18
Artichoke Hearts, Brussels Sprouts, Goat Cheese, Bacon Vinaigrette

ARUGULA AND CHERRY TOMATO VG-VV+GF \$14
Lemon Vinaigrette, Grana Padano PDO

CAESAR VG-GF+ \$18
Romaine, Grana Padano PDO, Croutons

BURRATA GF-VG \$22
Field Greens, Fresh Peas, Herb Pesto, Pine Nuts

PANZANELLA VG-GF+VV+ \$22
Heirloom Tomatoes, Croutons, Onions, Red Wine Vinaigrette, EVOO, Grana Padano PDO Crisp

PASTA

PASTA ON THE WHEEL GF+ \$39
Only Tuesday, Wednesday and Thursday

T54 TROFIE PESTO GENOVESE VG \$28
Basil, Pine Nuts, Green Bean, Potato

RIGATONI BOLOGNESE GF+ \$29
Ricetta della Nonna

PENNE POMODORO E BASILICO VG-VV+-GF+ \$23
Plum Tomato, Basil, EVOO

SPAGHETTI CARBONARA GF+ \$26
Guanciale, Egg Yolk, Pecorino Romano

RISOTTO GF \$29
Pistachio Pesto, Seared Yellowfin Tuna

PARSLEY LINGUINE ALLE VONGOLE \$32
Manila Clams, Garlic, White Wine Sauce

SIDE

STEAK FRIES GF \$9
Garlic Aioli, Parsley

BRUSSELS SPROUTS VG+VV+-GF \$12
Pecorino Cheese, Lemon Juice, Bacon

BROCCOLI RABE GF-VV \$14
Garlic, EVOO

SHISHITO PEPPERS GF-VV \$12
Cherry Tomato, Gremolata

MASHED POTATOES GF \$9
Butter, Grana Padano PDO

GREEN BEANS GF-VV \$9
Carrot, Onion, EVOO

BUON APPETITO

* A 2.5% Credit Card service fee charge will be applied to all Credit Card transaction