

*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

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

SOUP

SEASONAL LOCAL MARKET SOUP \$MP

APPETIZER

CHARCUTERIE BOARD GF \$26
Daily Selection

CHEESE BOARD GF-VG \$21
Daily Selection

*YELLOWFIN TUNA - SALMON TARTARE GF+ \$24
Avocado, Mustard Pepper Aioli, Homemade Potato Chip

MELANZANE PARMIGIANA VG \$21
Marinara Sauce, Fresh Mozzarella and Grana Padano PDO

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+ \$18
Tomato Agrodolce, Fennel, Peperoncino

POT OF MUSSELS GF+ \$21
Arrabbiata or White Wine Sauce, Steak Fries

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

SALAD

T54 CHOPPED SALAD GF+VV+VG \$16
Romaine, Chick Peas, Mozzarella, Radicchio, Oregano Vinaigrette

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

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

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

VEAL LASAGNA \$29
Veal Ragu, Bechamel, Grana Padano PDO

T54 BUTCHER

T54 BURGER "1855 BLACK ANGUS" (PA) GF+ \$21
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries

BERKSHIRE PORK CHOP GF \$42
Sunchoke Purée, Caramelized Pears, Kale and Madeira Pork Jus

8 OZ FILET MIGNON "1855 BLACK ANGUS" (PA) GF \$55

14 (OZ) NY STRIP STEAK "1855 BLACK ANGUS" (PA) GF \$50

All Steaks come with 2 sides and a choice of Bordelaise, Au Poivre, Gorgonzola



MAIN COURSE

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

BRAISED LAMB SHANK "USA" GF \$42
Risotto Milanese

ATLANTIC SALMON GF \$35
Apple Celery Purée, Mix Italian Beans and Fish Broth

GRILLED WHOLE BRANZINO GF \$38
Preserve Lemon Mash, Capers Beurre Blanc

CAULIFLOWER STEAK GF VV VG \$28
Sweet Peppers, Capers and Roasted Grapes

SIDE

STEAK FRIES GF \$10
Garlic Aioli, Parsley

BRUSSELS SPROUTS VG+VV+GF \$14
Pecorino Cheese, Lemon Juice, Bacon

BROCCOLI RABE GF-VV \$14
Garlic, EVOO

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

MASHED POTATOES GF \$10
Butter, Grana Padano PDO

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

BUON APPETITO

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
Or eggs may increase your risk of fooborne illness

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