

*GOLDEN OSETRA CAVIAR

HOMEMADE BLINIS, CAPERS, CHOPPED ONIONS, HARD BOILED EGG, CRÈME FRAÎCHE

28GR \$95

*WILD SHRIMP COCKTAIL

HOMEMADE HORSERADISH SAUCE

\$21

LOCAL DINNER \$35

TUESDAY-WEDNESDAY-THURSDAY

T54 CHEF CHOICE 3 COURSES

BARTENDER CHOICE OF ONE GLASS OF WINE \$7

BARTENDER CHOICE OF ONE BEER \$6

APPETIZER		
IL TAGLIERE X 2 PEOPLE	GF+	\$34
Daily Selection of cured Italian Meats and Cheese		
*YELLOWFIN TUNA TARTARE	GF+	\$26
Avocado, Mustard Pepper Aioli, Homemade Potato Chip		
MELANZANE PARMIGIANA	VG	\$22
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
Slow Oven Baked Pork Ribs,Tomato Agrodolce, Fennel, Peperoncino		
POT OF MUSSELS	GF+	\$23
Arrabbiata or White Wine Sauce, Steak Fries		
BABY ARTICHOKEs	GF-VG	\$24
Tuscan EVOO, Pistachio, Charred Lemon		

SALAD		
T54 CHOPPED SALAD	GF+VW+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		

ADD PROTEINS

U8 ECUADORIAN WILD-CAUGHT SHRIMP \$ 4.50 EA

GOLDEN OSSETRA CAVIAR 6GR \$ 19, SALMON FILLET \$ 14, GRILLED CHICKEN \$ 8

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+	\$32
Ricetta della Nonna		
PENNE POMODORO E BASILICO	VG -VV+-GF+	\$24
Plum Tomato, Basil, EVOO		
SPAGHETTI CARBONARA	GF+	\$28
Guanciale, Egg Yolk, Pecorino Romano		



T54 BUTCHER

T54 BURGER “1855 BLACK ANGUS” (PA)

Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries

GF +

\$21

BERKSHIRE PORK CHOP

Sunchoke Purée, Caramelized Pears, Kale and Madeira Pork Jus

GF

\$45

8 OZ FILET MIGNON “1855 BLACK ANGUS” (PA)

Choice of two sides and one Sauce “Bordelaise, Au Poivre or Gorgonzola”

GF

\$59

14 (OZ) NY STRIP STEAK “1855 BLACK ANGUS” (PA)

Choice of two sides and one Sauce “Bordelaise, Au Poivre or Gorgonzola”

GF

\$55



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	\$36
Apple Celery Purée, Mix Italian Beans and Fish Broth		
MEDITERRANEAN BRANZINO	GF	\$45
Broccoli Rabe		
CAULIFLOWER STEAK	GF VV VG	\$28
Sweet Peppers, Capers and Roasted Grapes		

SIDE		
FOCACCIA GENOVESE		\$10
EVOO, Sea Salt		
STEAK FRIES	GF	\$10
Garlic Aioli, Parsley		
BROCCOLI RABE	GF-VV	\$14
Garlic, EVOO		
MASHED POTATOES	GF	\$10
Butter, Grana Padano PDO		
GREEN BEANS	GF-VV	\$9
Carrot, Onion, EVOO		

*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