

*GOLDEN OSETRA CAVIAR

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

28GR \$95

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

*WILD SHRIMP COCKTAIL	\$21
Homemade Horseradish sauce	
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	
THICK CUT NUESKE'S BACON GF	\$22
Honey-Blue Agave glazed, Calabrian Chili Pepper	
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+VV+VG	\$16
Romaine, Chick Peas, Mozzarella, Radicchio, Oregano Vinaigrette	
ARUGULA AND CHERRY TOMATO VG-VV+GF	\$14
Lemon Vinaigrette, Grana Padano PDO	
CAESAR 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) GF+	\$21
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries	
BERKSHIRE PORK CHOP GF	\$45
Sunchoke Purée, Caramelized Pears, Kale and Madeira Pork Jus	
8 OZ FILET MIGNON "1855 BLACK ANGUS" (PA) GF	\$59
Choice of two sides and one Sauce "Bordelaise, Au Poivre or Gorgonzola"	
14 (OZ) NY STRIP STEAK "1855 BLACK ANGUS" (PA) GF	\$55
Choice of two sides and one Sauce "Bordelaise, Au Poivre or 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	\$36
Apple Celery Purée, Mix Italian Beans and Fish Broth	
MEDITERRANEAN BRANZINO GF	\$56
Whole Branzino, 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	
T54 BAGUETTE	\$ 4.50
Served with T54 Sudried Toamtoes Dip	

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

T54 Restaurant and Bar Catering Service for your special occasion