

*GOLDEN OSETRA CAVIAR

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

28GR \$95

APPETIZER

* WILD SHRIMP COCKTAIL	\$21
Homemade Horseradish sauce	
IL TAGLIERE X 2 PEOPLE	\$34
Daily Selection of cured Italian Meats and Cheese	
* YELLOWFIN TUNA TARTARE	\$26
Avocado, Mustard Pepper Aioli, Homemade Potato Chip	
GRILLED OCTOPUS	\$19
Fennel, Citrus, Almond, Capers, Arugula	
CRISPY CALAMARI	\$19
Zucchini, Peppers, Lemon & Red Pepper Aioli	
VEAL MEATBALLS	\$18
Marinara Sauce, Pecorino Romano	
STICKY RIBS	\$18
Slow Oven Baked Pork Ribs, Tomato Agrodolce, Fennel, Peperoncino	
POT OF MUSSELS	\$25
Arrabbiata or White Wine Sauce, Steak Fries	
BABY ARTICHOKEs	\$24
Tuscan EVOO, Pistachio, Charred Lemon	

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

SALAD

T54 CHOPPED SALAD	\$16
Romaine, Chick Peas, Mozzarella, Radicchio, Oregano Vinaigrette	
ARUGULA AND CHERRY TOMATO	\$14
Lemon Vinaigrette, Grana Padano PDO	
CAESAR	\$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	\$39
Only Tuesday, Wednesday and Thursday	
T54 TROFIE PESTO GENOVESE	\$28
Basil, Pine Nuts, Green Bean, Potato	
RIGATONI BOLOGNESE	\$32
Ricetta della Nonna	
PENNE POMODORO E BASILICO	\$24
Plum Tomato, Basil, EVOO	
SPAGHETTI CARBONARA	\$28
Guanciale, Egg Yolk, Pecorino Romano	

T54 BUTCHER

T54 BURGER “1855 BLACK ANGUS” (PA)	\$26
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries	
BERKSHIRE PORK CHOP	\$48
Sunchoke Purée, Caramelized Pears, Kale and Madeira Pork Jus	
8 OZ FILET MIGNON “1855 BLACK ANGUS” (PA)	\$59
Choice of two sides and one Sauce “Bordelaise, Au Poivre or Gorgonzola”	
GRILLED LAMB CHOP	\$59
Half Rack of Australian Lamb, Mushrooms, Brussels Sprous, Fingerling Potatoes, Asparagus, Sage Beef Fume	



MAIN COURSE

TUSCAN ROASTED HALF CHICKEN	\$36
Rosemary, Garlic, Charred Lemon, Broccoli Rabe, Mediterranean Sauce	
ATLANTIC SALMON	\$36
Apple Celery Purée, Mix Italian Beans and Fish Broth	
MEDITERRANEAN BRANZINO	\$58
Whole Branzino, Broccoli Rabe	
CAULIFLOWER STEAK	\$28
Sweet Peppers, Capers and Roasted Grapes	

SIDE

FOCACCIA GENOVESE	\$10
EVOO, Sea Salt	
STEAK FRIES	\$10
Garlic Aioli, Parsley	
BROCCOLI RABE	\$14
Garlic, EVOO	
POTATO PURÉE	\$10
Butter, Grana Padano PDO	
GREEN BEANS	\$ 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