

# THE Charles

COLD / RAW	PASTA / GRAINS
<p>SCALLOP CRUDO* Dragonfruit, Fresno, Prosecco Granita</p> <p>HIRAMASA CRUDO * Blackberry, Hibiscus Vinaigrette, Tomatillo, Crispy Leeks</p> <p>BEEF TARTARE * Salsa Bianca, Bread, Pepper Chips</p> <p>SEMOLINA FRIED GREEN TOMATOES Endive, Spicy Mostarda, Buttermilk Ricotta</p> <p>BUTTER LETTUCE Sunchoke, Smoked Almond, Horseradish</p>	<p>FOCACCIA DI CHARLES Crescenza, Taleggio</p> <p>LEMON RICOTTA GNUDI Honey, Crispy Sage, Hazelnut</p> <p>VEAL RAGU CAPPELONI Parmesan Cream, Basil, Dried Olives</p> <p>SPICY CRESTE DI GALLO Rock Shrimp, Tarragon, Basil, Lemon</p> <p>BUCATINI CARBONARA Charred Poblano, Egg Yolk, Crispy Pancetta</p>
SEAFOOD	<p>CRISPY POTATO GNOCCHI Sweet Potato, Brown Butter, Fig, Pine Nut</p>
<p>WOOD FIRED OYSTERS * Pepperoni, Parsley</p> <p>CHARRED OCTOPUS Cannellini Puree, Mint Pesto, Pickled Radish</p> <p>SEARED KING SALMON Crispy Socca, Citrus Saffron Cream, Asparagus</p> <p>GRILLED HALIBUT Black Rice, Blood Orange, Charred Eggplant</p>	<p>LUMACHE AMATRICIANA Smoked Guanciale, Roman Red Sauce</p>
VEGETABLES	MEAT
<p>GRILLED OKRA Crispy Garbanzo, N'Duja Yogurt, Mint</p> <p>CRISPY POLENTA Aleppo Creme Fraiche, Rosemary</p> <p>CRISPY POTATOES Herbs, Labneh</p> <p>GRILLED BEETS Pickled Onion, Mustard Vinaigrette, Dill</p> <p>CHARRED BROCCOLI Sofrito, Black Pepper Crumble</p>	<p>SAUSAGE AND PEPPER MEATBALLS Creamy Polenta, Crushed Tomato, Peperoncini</p> <p>CHICKEN DIAVOLO Charred Lemon, Grilled Sopping Bread</p> <p>PORK BLADE CHOP Fennel Crust, Wild Mushroom, Orange</p> <p>PRIME SHORT RIB Caramelized Shallot, Balsamic, Parmesan</p>
	THE PIE
	<p>THE BIG STEAK A-Bar-N Ranch Platinum Tomahawk Ribeye</p>
	DESSERT
	<p>CHOCOLATE TIRAMISU Orange, Salted Cream, Pizzelle</p> <p>AFFOGATO FLOAT Brown Butter Crumble, Caramel, Cold Brew</p> <p>LEMON POPPYSEED OLIVE OIL CAKE Berries, Mascarpone, Mint, Pistachio</p>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## BY THE GLASS

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### SPARKLING

FIOL PROSECCO NV  
Glera, Veneto

CESARINI SFORZA ROSE NV  
Chardonnay/Pinot Noir, Alto Adige

CA'DEL BOSCO NV  
Pinot Bianco/Chardonnay  
Franciacorta, Italy

DELAMOTTE NV  
Chardonnay/Pinot Noir/Pinot Meunier  
Champagne, France

### WHITE

JERMANN 2022  
Pinot Grigio, Friuli

BENITO FERRARA 2021  
Greco di Tufo, Campania

DE FORVILLE CA'DEL BUC 2021  
Chardonnay, Piedmont

MATROT 2020  
Chardonnay, Burgundy

### ROSE

RUMOR 2022  
GSM, Cotes de Provence

### REDS

BIBI GRAETZ 'CASAMATTA' 2020  
Sangiovese, Tuscany

ALBERTO CONTI 2021  
Montepulciano D'Abruzzo

HOPPENOT 'LES MORIERS' 2021  
Gamay, Fleurie

PRELIUS 2021  
Cabernet Sauvignon, Tuscany

### HALF BOTTLE

ROSTAING 'AMPODIUM' 2020  
Syrah, Cote-Rotie

RADIKON 2003  
Merlot, Friuli-Venezia Giulia 500ml

ORNELLAIA ROSSO 2015  
Merlot/Cab Sauv/Cab Franc/Petit Verdot  
Tuscany

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## SIGNATURE COCKTAILS

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MARCELLO G  
Whistle Pig Piggyback Rye, Orange Liqueur

ITALIAN OLD FASHIONED  
Heaven's Door, Cynar

NEGRONI BIANCO  
Gin, Elderflower, Lillet, Grapefruit

LAVENDER HAZE  
Vodka, Lemon, Honey, Lavender

MEZCAL AMARENA  
Montelobos, Tart Cherry, Thyme Honey

ROSA CALDA  
Spicy Tequila, Raspberry, Pink Peppercorn

GIARDINO VERDE  
Caravedo Pisco, Suze, Cucumber, Habanero

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## BUBBLY BEGINNINGS

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APEROL SPRITZ  
Aperol, Prosecco, Soda

PRICKLY PEAR BELLINI  
Elderflower, Prosecco

HUGO  
St. Germain, Prosecco, Mint

RED DRESS  
Strawberry, Amaro Montenegro, Basil

ITALIAN DRAFT BEER

