

Italian
CUISINE

“TWO WAYS”
FOCACCIA DI CHARLES

The Classic Way
21

Prosciutto & Spring Pea
29

COLD & RAW

HAMACHI CRUDO* 24
Green Apple Mignonette, Avocado, Pine Nuts

TUNA CARPACCIO* 24
Green Tomato Vinaigrette, Crispy Quinoa

BUTTER LETTUCE SALAD 18
Pecorino, Smoked Almonds, Horseradish

CARROTS & BURRATA 21
Harissa-Spiced Crispy Brussels Sprouts, Pomegranate Seeds

BEEF TARTARE* 24
Sourdough Toast, Black Pepper Chip, Salsa Bianca

SPECIALE

GNOCCHI AL RAGU 36
Braised Wagyu Beef Cheek, Soffritto, Portobello

THE PIE 49
Blue Crab, Charred Tomato, Spinach, Artichoke

WHOLE GRILLED RED SNAPPER 99
Cracked Pepper, Cannellini Bean, Arugula

THE
Charles

FEATURING

“From the Grill”

ENJOY OUR SPECIALTY DISHES PERFECTLY
CHARRED OVER AN ARGENTINE GRILL

WOOD-FIRED

PICCOLO

HONEY RICOTTA BRUSCHETTA 24
Grilled Mortadella, Pickled Cucumber, Arugula

CHARRED SPANISH OCTOPUS 23
Salsa Macha, Radish

BBQ PORK JOWL 21
Cavolo Nero, Charred Lemon, Black Garlic

SAUSAGE & PEPPER MEATBALLS 21
Crushed Tomato Sauce, Straccitella

PESCE

GRILLED ORA KING SALMON 42
Calabrian Vinaigrette

SKULL ISLAND TIGER PRAWNS two for 12
Campari Tomatoes, Calabrian Chili Butter

WHOLE BRANZINO 44
Fennel Salsa, Citrus Crème Fraiche

CARNE

WAGYU SHORTRIB 59
Baby Kale, Brown Butter Balsamic, Sticky Shallots

GRILLED HALF CHICKEN 34
Salsa Verde, Grilled Romano Beans

GRILLED WAGYU NY STRIP 89
Gorgonzola Crusted

THE BIG STEAK MP
Wagyu Tomahawk Ribeye

THROUGH
A
Texas Lens

PASTA

LEMON RICOTTA GNUDI 24
Hazelnut, Brown Butter Honey

LINGUINI WITH CAVIAR* 59
Meyer Lemon

SNOW CRAB 6-PACK 32
Vadouvan Cream, Pickled Shallot, Chive

SPICY CRESTE DI GALLO 29
Rock Shrimp, Tarragon, Parsley, Lemon

WHITE BOLOGNESE CAPPELLONI 26
Parmesan Cream, Basil, Olive

CASARECCE AMATRICIANA 28
Roman Red Sauce, Wagyu Beef Bacon

SUMMER LASAGNA 34
Zucchini & Yukon Gold, Parmesan Bechamel, Pesto

CONTORNI

CRISPY SUNCHOKES 14
Truffle Aioli, Parmesan

MAITAKE MUSHROOMS 19
Tallegio Fonduta

GRILLED BEETS 14
Mustard Vinaigrette, Crispy Farro

GRILLED KALE 14
Aleppo Vinaigrette, Garrotxa

BROCCOLI & HUMMUS 14
White Miso, Pine Nuts

EXPLORE OUR CURATED SELECTION,
AVAILABLE BY GLASS OR BOTTLE

Wine By the Glass

PAIR YOUR MEAL WITH A GLASS
TO COMPLEMENT EVERY BITE

SPARKLING

POGGIO COSTA PROSECCO Glera/Pinot Nero, Veneto	NV	16/65
BERLUCCHI ‘61 Chardonnay/Pinot Noir, Franciacorta	NV	24/95
AYALA ‘MAJEUR’ Chardonnay/Pinot Noir/Pinot Meunier, Champagne	NV	30/120

WHITE

CANTINA TERLAN ‘TRADITION’ Pinot Grigio, Alto Adige	2023	17/70
NALS MARGREID ‘STEIN’ Sauvignon Blanc, Alto Adige	2024	19/80
PIEROPAN Garganega, Soave Classico	2023	16/65
LA CHABLISIENNE ‘LE FINAGE’ Chardonnay, Chablis	2023	25/100

ROSE

RUMOR Grenache Blend, Cotes de Provence	2023	19/75
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N/A SPARKLING

FRE BRUT Glera, California	NV	12/50
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RED

SCUDIERI BENEDICTO Sangiovese, Chianti Riserva	2021	18/75
LUNARIA- RUMINAT Primitivo, Abruzzo	2021	21/90
CASTELLO DI NEIVE Grignolino, Piedmont	2023	17/70
PRELIUS Cabernet Sauvignon, Tuscany	2023	24/96

SOMMELIER SELECTIONS



SPARKLING

BOLLINGER ‘LA GRANDE ANNEE’ Pinot Noir/Chardonnay, Champagne	2015	77/346
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WHITE

DOMAINE JEAN-MICHEL GAUNOUX, MEURSAULT Chardonnay, Burgundy	2023	59/295
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ORANGE

GRAVNER Ribolla, Venezia Giulia	2015	50/250
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RED

CONTI COSTANTI, RISERVA Sangiovese, Brunello di Montalcino	2018	65/325
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BROVIA ‘GARBLET’ SUE’ Nebbiolo, Barolo	2020	59/295
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CLASSIC-ISH COCKTAILS

HUGO SPRITZ St-Germain, Sparkling Wine	18
ITALIAN OLD FASHIONED Duro Bourbon Blend, Cynar	22
SUMMER TIME NEGRONI Roku Gin, Select Aperitivo, Strawberry-Infused Lillet Blanc	21

MARTINI ALLA CHARLES

Beluga Vodka, Parmesan-Stuffed Olives, Caviar ‘Bump’

45

SPECIALTY COCKTAILS

GIMME DIMI MARTINI Ketel One, Lychee, Dimi	20
MELON MILAN Amaras Mezcal, Duro Socorro Joven, Watermelon, Cucumber, Basil	21
SKINNY LOVE Bombay Gin, St-Germain, Lillet Blanc, Grapefruit	21
THE PASSION Tequila, Passionfruit, Habanero, Orange, Honey	20
BRAMBLE SPRITZ Sparkling Wine, Bramble Berry, Boba	18
CIAO NORM Suntory Toki Whisky, Italicus, Grapefruit Bitters	21

MOCKTAILS

BLOSSOM SPRITZ Cherry Blossom, Grapefruit Juice, Fre Sparkling “Wine”	12
NADA COLADA Pineapple, Coconut, Cream	10
BLUEBERRY DI CAPRI Blueberry, Lemon, Mint, Soda Water	10