

Italian
CUISINE

“TWO WAYS”	
FOCACCIA DI CHARLES	
The Classic Way	Prosciutto & Sweet Peppers
21	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

SUMMER LASAGNA	34
Zucchini & Yukon Gold, Parmesan Bechamel, Pesto	
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	
GRILLED SHISHITO PEPPERS & GREEN BEANS	16
Moroccan Spiced Pesto, Labneh	

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

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	
COLOSSAL TIGER PRAWNS	12 each
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	
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	
LINGUINI WITH CAVIAR*	59
Meyer Lemon	
THE Chef's CHOICE	
FEELING ADVENTUROUS? TRUST US WITH CHEF-SELECTED DISHES	
99 per guest two guest minimum	
ARDIANO, LET'S GO!	
CONTORNI	
CRISPY SUNCHOKES	14
Truffle Aioli, Parmesan	
MAITAKE MUSHROOMS	19
Tallegio Fonduta	
GRILLED BEETS	14
Mustard Vinaigrette, Crispy Farro	
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

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