



ALTO

• BY FABIO VIVIANI •

SHELLFISH & RAW BAR

Tuna Tartare	24
citrus fresno vinaigrette, crispy capers, pickled onion, sesame, lime	
Oysters Rockefeller	26
spinach, parmesan, anise, n’duja breadcrumbs	
Jumbo Shrimp Cocktail	25
horseradish spiked cocktail sauce, lemon	
1/2 Shell Oysters	25 / 32
romaine, parmesan croutons, classic dressing	
The Willis	80
shrimp cocktail, 1/2 shell oysters, cold poached mussels, tuna tartare, crab salad	
The Creek	215
shrimp cocktail, 1/2 shell oysters, cold poached mussels, tuna tartare, crab salad, whole poached Maine lobster, accoutrements	

SOUP & SALAD

24 Hour Caramelized Onion Soup	15
veal broth, brandy, aged provolone	
Lobster Bisque	16
Maine lobster, sherry cream, chives, lobster tuille	
Baby Gem Wedge	17
crisp pancetta, Gorgonzola, onions, heirloom tomato, Gorgonzola dressing	
Caesar Salad	16
romaine, parmesan croutons, classic dressing	
Alto Chopped Salad	18
mixed greens, capicola, pepperoncini, chick peas, roasted tomatoes, pickled onions, Mediterranean olives, cucumber, provolone, red wine vinaigrette	
Shellfish Aviator	22
romaine lettuce, jumbo shrimp, crab meat, avocado, hearts of palm, tomato, spicy Dijon dressing	

PASTA

Campanelle Pesto	26
pistachio pesto, stracciatella, basil	
Shrimp Fra Diavolo	38
tomato, parsley, garlic, lobster butter, bread crumbs, spaghetti alla chitarra	
Spicy Creste di Gallo	22
san marzano, Grana Padano, vodka, calabrian chili	
Squid Ink Lumache	34
frutti de mare, heirloom tomato, garlic, lobster butter	
Baked Gnocchi	25
black truffle, parmesan cream, mozzarella gratinee	

SIGNATURE SIDES

Crispy Brussels, Truffle honey	14
Charred Cauliflower Gratinée	13
Roasted Mushrooms, Sherry	16
Whipped Yukon Potatoes	14
Lobster Mac & Cheese	24
Beef Fat Fries, House Dill Ketchup	14
Crispy Herb Potatoes, Parmesan	15
Grilled Asparagus, Hollandaise, Crispy Onions ..	15
Creamed Spinach, Crispy Onions	14

APPETIZERS

Blue Crab Cakes	28
lump crab, truffle mustard sauce, lemon	
Beef Carpaccio	22
horseradish, mascarpone, salsa verde, crisp onions, arugula, pickled onions, capers	
Smoked Burrata	22
pancetta, pistachios, tomato jam, balsamic, sweet drop peppers	
Spanish Octopus	25
marbled potatoes, celery, fennel, charred lemon	
N’duja Mussels	25
charred shallots, garlic, n’duja broth, grilled bread	
20 Month Prosciutto Di Parma	23
Parmigiano-Reggiano, mozzarella di bufala, fresh fig, crostino	
Wagyu Meatballs	22
tomato sugo, parmesan, evoo, basil	

STEAKS & CHOPS

Wet Aged Minimum 28 days	
Petite Filet 7 oz. LHAR	48
Filet 10 oz. LHAR	62
Ribeye 16 oz. Creekstone Farms	65
Delmonico 18 oz. Creekstone Farms	73
Tomahawk 36 oz. LHAR	150
Dry Aged Selections	
Kansas City 18 oz. Prime	75
Bone-In Ribeye 22 oz. LHAR	82
Porterhouse 28 oz. LHAR	115

High “Steaks”

Tomahawk 36 oz. Linz Heritage Angus	200
30 day dry age, served with salad, two sides, & dessert	

Pasture Raised

Filet 8 oz. Red Top Farms	50
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Opulent Additions

King Crab	MP	Jumbo Shrimp	20	Lump Crab	20
Lobster Tail	MP	Oscar Style	15		

Sauces

Béarnaise	Barolo Demi Glaze	Truffle Butter
Au-Poivre	Garlic Cilantro	Bleu Cheese Crust

ENTREES

Lamb Chops	52
pistachio crusted, mustard demi-glace	
Whole Maine Lobster	MP
drawn butter, lemon	
King Salmon	45
spring corn succotash, arugula, pesto	
Branzino	40
citrus, frisée, shaved fennel, radish, charred lemon, salsa verde	
Amish Chicken	34
parmesan potatoes, black truffle jus	
Berkshire Pork Chop	40
house spice rub, toasted pistachio romesco	