



SOUP

T54 MINESTRONE GENOVESE VG-VV	\$21
Minestrone Genovese	
BUTTERNUT SQUASH VG-VV-GF	\$16
Roasted Butternut Squash	
LOBSTER BISQUE	\$21

APPETIZER

KING PRAWN	\$28
Tuscany EVOO, Cracked Coriander	
CHARCUTERIE BOARD	\$26
Daily Selection	
CHEESE BOARD GF-VG	\$21
Daily Selection	
TUNA TARTARE	\$21
Avocado, Tomatoes, Mustard Aioli, Home Made Potato Chip	
T54 FOCACCETTA	\$21
Mozzarella di Bufala, Prosciutto di Parma, Fig Jam	
GRILLED OCTOPUS GF	\$19
Fennel, Citrus, Almond, Capers, Arugula	
CRISPY CALAMARI	\$19
Zucchini, Peppers, Lemon & Red Pepper Aioli	
VEAL MEATBALLS GF	\$18
Marinara Sauce, Pecorino Romano	
STICKY RIBS GF	\$16
Tomato Agrodolce, Fennel, Peperoncino	
THICK CUT NUESKE'S BACON GF	\$16
Pickled Vegetable & Herb Salad	
POT OF MUSSELS GF+	\$19
Arrabbiata or White Wine Sauce, Steak Fries	
BABY ARTICHOKEs GF-VG	\$24
Tuscan EVOO, Pistachio, Charred Lemon	

MAIN COURSE

T54 BURGER	\$21
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries	
TUSCAN ROASTED HALF CHICKEN GF	\$36
Rosemary, Garlic, Lemon, Broccoli Rabe	
BERKSHIRE PORK CHOP GF	\$39
Sweet Potato Shoestring, Sage	
14 (OZ) NY STRIP STEAK “BLACK ANGUS” (PA) GF	\$49
Fingerling Potato, choice of Bordelaise, Au Poivre, Gorgonzola	
14 (OZ) VEAL SHANK (OSSOBUco MILANESE) GF	\$62
Risotto Milanese, Gremolata	
ARCTIC CHAR GF	\$38
Black Beluga Lentil, Yukon Gold Foam, Prosciutto Jus	
BRANZINO GF	\$38
Celery Root Purée , Artichokes, Pepper Stew	
SLOW ROASTED SQUASH GF-VV	\$30
Quinoa, Apple, Cranberry	

SALAD

CHOPPED KALE GF-VG	\$16
Italian Chicory, Apple Cashews Gorgonzola, Cranberry	
ARUGULA AND CHERRY TOMATO VG-VV-GF	\$14
Lemon Vinaigrette, Grana Padano PDO	
CAESAR VG	\$18
Romaine, Grana Padano, Croutons	
BURRATA GF-VG	\$22
Roasted Plum, Honey Granola	
HEIRLOOM BEETS GF-VG	\$22
Goat Cheese Mousse, Candied Pears, Fennel Pollen Vinaigrette	

PASTA

T54 TROFIE PESTO GENOVESE GF+ -VG	\$26
Basil, Pine Nuts, Green Bean, Potato	
RIGATONI BOLOGNESE GF+	\$28
Grandma Recipe	
TORCETTI POMODORO E BASILICO VG -VV+-GF+	\$19
Plum Tomato, Basil, EVOO	
BUCATINI AMATRICIANA GF+	\$22
Guanciale, Pecorino Romano	
BUTTERNUT SQUASH GNOCCHI VG	\$24
Sage, Cultured Butter, Pecan	

SIDE

STEAK FRIES	\$ 9
Garlic, Parsley, Vinegar Aioli	
BRUSSELS SPROUT VG-VV+-GF+	\$12
Pecorino Cheese, Lemon Juice, Nueske’s Bacon	
BROCCOLI RABE GF-VV	\$14
Garlic, EVOO, Calabrian Chili	
SHISHITO PEPPERS GF-VV	\$12
Cherry Tomato, Gremolata	
MASHED POTATOES GF	\$ 9
Butter, Grana Padano PDO	
GREEN BEANS GF-VV	\$ 9
Carrot, Onion, EVOO	
CALABRIAN HOT PEPPERS	\$ 9
Garlic, EVOO	

BUON APPETITO

* A 2.5% Credit Card service fee charge will be applied to all Credit Card transaction