

# KNIFE

— ITALIAN STEAK —

## PRIVATE DINING ROOM MENUS

WINTER 2026

Offerings reflect the Chef's ongoing menu evolution and may vary accordingly.

# LUNCH

WINTER 2026

*\*Offerings reflect the Chef's ongoing menu evolution and may vary accordingly.*

# GROUP LUNCH MENU #1

\$75++ per guest, plus 26% taxable service charge and 8.25% tax.

## FIRST COURSE

*family style*

### VEAL MEATBALLS

veal, pork, veal meatball | spicy marinara | fried basil | house ricotta | parmesan cheese

### CAESAR SALAD

focaccia crouton | meyer lemon caesar dressing | parmesan reggiano | white anchovies

## MAIN COURSE

*family style*

### CHICKEN PARMESAN “Patty Melt”

italian breadcrumb chicken | marinara | mozzarella | basil | “la francaise” white bread

### THE AMERICANO “The Ozersky!”

8oz dry age burger patty | red onion | american cheddar | sesame brioche bun

### MARGHERITA PIZZA

marinara | mozzarella cheese | pesto

## DOLCI

*choice of*

### CLASSIC TIRAMISU

### CRÈME BRULEE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergies

# GROUP LUNCH MENU #2

\$95++ per guest, plus 26% taxable service charge and 8.25% tax.

## FIRST COURSE

*family style*

### HAMACHI CRUDO

blood orange | avocado | jalapeno | baby cilantro

### BURRATA

imported burrata cheese | port | fig | pistachio | basil oil

### TRI COLOR GREENS

radicchio, little gem, and endive | garlic & redwine vinaigrette

## MAIN COURSE

*family style*

### STRIPED BASS

castelvetro olive | san marzano tomatoes | almonds | garlic

### NORTH AMERICAN WAGYU FILET

cracked black pepper borolo reduction | fries

### SPAGHETTI CACIO E PEPE

house made spaghetti | black pepper | beurre monte | pecorino romano cheese | breadcrumbs | parsley

## DOLCI

*choice of*

### THE RITZ CARLTON CAKE

*or*

### CLASSIC TIRAMISU

# GROUP LUNCH MENU #3

\$115++ per guest, plus 26% taxable service charge and 8.25% tax.

## HORS D'OEUVRES

### ARANCINI

spicy marinara | basil panko | pecorino

## FIRST COURSE

*choice of*

### CAESAR SALAD

focaccia crouton | meyer lemon caesar dressing | parmesan reggiano | white anchovies

### TRI COLOR GREENS

radicchio, little gem, and endive | garlic & redwine vinaigrette

### PERSIMMON AND WATERCRESS SALAD

persimmon | local watercress | roquefort cheese | pomegranate | tx olive oil

## SECOND COURSE

*choice of*

### VEAL MEATBALLS

veal, pork, veal meatball | spicy marinara | fried basil | house ricotta | parmesan cheese

### BURRATA

imported burrata cheese | port | fig | pistachio | basil oil

## THIRD COURSE

*choice of*

### PAPPARDELLE BOLOGNESE

handmade pappardelle | veal and pork ragu | parmesan reggiano

### 6oz FILET

garlic potato puree | grilled asparagus | black pepper borolo reduction

### MAIN LOBSTER ROLL

fresh brioche | butter poached lobster | chive | lemon

## DOLCI

*choice of*

### CIOCCOLATO E FRUTTI DI BOSCO

### CLASSIC TIRAMISU

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergens.

# DINNER

WINTER 2026

*\*Offerings reflect the Chef's ongoing menu evolution and may vary accordingly.*

# FIRENZE

\$205++ per guest, plus 26% taxable service charge and 8.25% tax.

## INSALATE

*family style*

### **BUFFALO BURRATA CHEESE**

fig | pistachio | fresh figs | pistachio | olive oil

### **CLASSIC CAESAR SALAD**

romaine | parmesan croutons | caesar dressing

## SECONDI

*family style*

### **CACIO E PEPE**

rigatoni | parmesan | black pepper

### **BAKED SWORDFISH**

summer salad | lemon butter

### **CHICKEN PARMESAN**

### **44 FARMS FILET**

## CONTORNI

*family style*

### **WILD MUSHROOMS**

### **GRILLED ASPARAGUS**

### **MASHED POTATO**

## DOLCI

*family style*

### **CHEF'S CHOICE OF ITALIAN DELIGHTS**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergens.

# ROMA

\$235++ per guest, plus 26% taxable service charge and 8.25% tax.

## INSALATE

*family style*

### **TOMATO AND BASIL SOUP**

basil oil

### **BUFFALO BURRATA CHEESE**

fig | pistachio | fresh figs | pistachio | olive oil

### **CLASSIC CAESAR SALAD**

romaine | parmesan croutons | caesar dressing

### **VEAL MEATBALLS**

marinara | salsa verde | fried basil | house ricotta | parmesan cheese

## SECONDI

*family style*

### **CACIO E PEPE**

rigatoni | parmesan | black pepper

### **STRIPED BASS**

olive | arugula | tomato | lemon

### **USDA PRIME FILET**

## CONTORNI

*family style*

### **WILD MUSHROOMS**

### **GRILLED ASPARAGUS**

### **MASHED POTATO**

## DOLCI

*family style*

### **CHEF'S CHOICE OF ITALIAN DELIGHTS**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergens.



# ANTIPASTO

*\$10++ per piece, plus 26% taxable service charge and 8.25% tax.*

---

## PRIMI

---

*per piece*

**RISOTTO MILANESE ARANCINI**

**PETITE BEEF CARPACCIO CROSTINI**

**PROSCIUTTO & TUSCAN MELON**

**OYSTER & MIGNONETTE**

**MOZZARELLA FRITTA**

**CRISPY TRUFFLE POLENTA CAKE**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergens.*