

piccoli morsi

Charred Octopus	18
pork belly black garlic fennel apple	
Arancini	14
exotic mushroom risotto calabrian aioli	
Fritto Mistò	16
calamari pesce lemon vegetables arrabbiata	
Meatball	12
polenta cipollini agrodolce	
Crudo del Giorno	MKT
Panzanella	12
ciabatta tomato burrata balsamic vinaigrette	
Caesar Salad	12
salt packed anchovy dressing parmesan croutons	
Insalata Gorgonzola	14
iceberg gorgonzola pancetta tomato onion	
Chicory Salad	16
radicchio frisee endive apple pistachio ricotta salata	
Zuppa del Giorno	10

Executive Chef | Terry White
Chef de Cuisine | Adam Young
Sous Chef | Brooks Davies
Pastry Chef | Lauren Runde

Gratuity of 20% will be added to parties of 6 or more
Split checks are limited to six forms of payment
Outside desserts and wine will incur additional charges

Artwork courtesy of Signature Art Gallery

*Consuming raw or undercooked animal proteins
may increase your risk of food borne illness*

JOIN OUR TEAM!



pasta

Wild Boar Cacciatore Pappardelle	20/40
fennel onion whipped gorgonzola pickled sweet peppers	
Rigatoni alla Bolognese	15/27
burrata san marzano pangrattato	
Lobster Mezzaluna	17/31
lemon crab lobster sauce truffle foam	
Bucatini alla Carbonara	15/27
pancetta parmesan english peas cured egg yolk	
Cacio e Pepe	13/24
black pepper tagliolini pecorino	
Squid Ink Mafaldine	17/31
fra diavolo uni crab calamari mussels	
Zucchini Pesto Agnolotti	15/27
ricotta blistered tomatoes white wine reduction	
Rabbit Salsiccia Casarecce	15/27
pangrattato pesto rosso parmesan	

piatto principale

Pesce alla Piccata	MKT
lemon capers butter	
Sea Scallops	45
mushroom risotto clams mussels local farm vegetables	
Stuffed Joyce Farms Chicken Breast	40
gnocchi seasonal vegetables red wine sauce	
Veal Osso Bucco	60
polenta cipollini gremolata	

Steak — Glorious Italian Foods — Libations

IL LUSSO

DAL 2018

carne

24oz Prime Dry Aged Cowboy Ribeye	95
16oz Dry Aged Delmonico Ribeye	75
16oz Prime Delmonico Ribeye	80
10oz Wagyu Denver	70
14oz Wagyu N.Y. Strip	75
8oz Filetto	55
14oz Dry Aged Bone-In Filet	90
16oz Bone-In Veal Parmesan	60
14 oz Snake River Farms Bone-in Pork Chop	45

**Please allow the kitchen and staff extra cook and rest time for all steaks*

accompagnamento

Salt-cured Foie Gras	12
Truffle Compound Butter	8
Cold Water Lobster Tail	25
Citronette Grilled Shrimp	12

contorno

Lemon Herb Mashed Potatoes	12
Fricassee of Exotic Mushrooms	14
Crispy Brussels	12
pecorino balsamic honey	
Brown Butter Carrots	12
pancetta honey pecan pangrattato	
Cauliflower	14
taleggio fonduta pangrattato parsley	

*Interested in hosting an event in our private dining room?
Contact events@illussotally.com for pricing and availability.*

Bevande

Vino Spumante

N.V. Contadi Castaldi Franciacorta Brut Italy.....	18/65
2020 Poggio Costa Prosecco Brut Rose Veneto, Italy	13/45
N.V. Villa Jolanda Moscato Veneto, Italy.....	12
N.V. Villa Jolanda Moscato Rose Veneto, Italy.....	12

Vino Bianco & Rosato

2021 La Kiuva Nebbiolo+2 Dry Rose Valle d'Aosta, Italy.....	10/34
2022 Giuliano Rosati Pinot Grigio Friuli, Italy.....	10/32
2022 Anne Amie Pinot Gris Willamette Valley, Oregon	14/48
2020 Pomelo Sauvignon Blanc California	11/38
2021 Cambria Chardonnay Katherine's Vyd. St. Maria Vly., Ca.	14/48

Vino Rosso

2021 Nielson Pinot Noir Santa Barbera County, California	15/55
2022 Erath Resplendent Pinot Noir Willamette Valley, Oregon.....	18/68
2020 Collina dei Lecci Sangiovese Riserva Tuscany, Italy.....	16/60
2021 Fidelity Merlot+Cab.Sauv.+P. Vedot Alexander Valley, California.....	16/58
2021 Matias Cabernet Sauvignon Napa Vly. California	22/78
2018 The Soldier Cabernet Sauvignon Columbia Valley, Washington.....	15/55
2020 Tenuta Polvaro Cabernet Sauvignon Venezia, Italy.....	13/46

Reserve Offering

2020 Duemani Cabernet Franc & Merlot Altrovino IGT Tuscany, Italy.....	26/95
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Vino Riserva

A curation of exquisite wines, imported from benchmark producers, sourced from all over Italy. These wines showcase the beauty that is Italian viticulture, while exposing you to varietals or styles that may be unfamiliar.

2022 Kellerei St. Pauls Sauvignon Blanc Alto Aldige Italy.....	16/60
2021 San Marzano Chardonnay Edda Puglia Italy.....	16/60
2021 Eisacktal Kellerei Kerner Alto Aldige-Valle Isarco Italy.....	16/60
2022 Masseria Li Veli Verdeca Salento Puglia Italy.....	18/65
2013 Terre del Barolo Nebbiolo Barolo Reserva Piedmont Italy.....	26/98
2022 Vietti Dolcetto d'Alba Tre Vigne Piedmont Italy.....	16/55
2021 Mama Sangiovese + 2 Chianti Tuscany Italy.....	16/60
2021 Poggio Al Tufo Cabernet Sauvignon Tuscany Italy	20/75



Birra

Oyster City Mangrove Mango Pale Ale.....	6
Oyster City Legacy Hopped Lager.....	6
DEEP Brewing Reef Dweller 16oz IPA.....	6
Oyster City Apalach IPA	6
Proof Lager.....	6
Miller Lite Pilsner.....	4
Birrificio Bacherotti Giulia Nero or Blonde	8
Stella Artois Euro Pale Lager	7
Guinness Stout	6
Ology Italian Pilsner	7
DEEP Brewing Jack Browne Brown Ale.....	8

Seasonal Cocktails

FULL MONTY.....	17
bacardi 8 rum montenegro passion fruit mango lime angostura & grapefruit bitters egg white	
A CLEAN SLATE.....	16
plantation white rum guava grapefruit mint simple orgeat Falernum	
THE WILDFLOWER.....	15
codigo blanco tequila hibiscus liqueur triple sec lime lemon blood orange	
FRONT PORCH SWING	17
whistlepig piggyback 6 yr rye apricot puree ginger liqueur mint lemon juice	
PAPER TIGER.....	16
espadin mezcal amaro nonino aperol blood orange yuzu	
BLACK MANHATTAN	16
elijah craig small batch bourbon averna amaro carpano antica dolin rouge	
WHAT HAPPENS IN VEIGAS.....	15
EG vodka st. germain meyer lemon cassis pomegranate syrup basil	
THAT'S MY JAM.....	16
sacred spring vodka strawberry balsamic shrub lemon vanilla syrup strawberry saline foam* *foam contains egg white	
THE GOLDEN YEARS	17
codigo blanco il lusso barrel honey aqua de cedro cucumber grapefruit bitters	

Instagram @illusoth

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