

— SOUPS & STARTERS —

JOJO'S NANTUCKET CLAM CHOWDER clams, cream, white wine, onion, celery, potatoes	12
HOUSE-MADE WEDDING SOUP wagyu meatballs, "On the Rise" bread	11.5
WAGYU BEEF CARPACCIO* thinly sliced wagyu, lemon aioli, capers, arugula, crostinis	17.5
LINDEY'S AHI TUNA TARTARE* ahi tuna, ginger ponzu, avocado, garlic flakes, gaufrette, chives	22
CALAMARI FRITTO MISTO calamari, lemon, confetti peppers, marinara, lemon aioli	18
SHRIMP "AQUA PAZZA" SCAMPI charred tomato in a spicy <i>crazy water</i> , calabrian peppers, reggiano, rustic crostini	19.5
BIG WAGYU MEATBALL pomodoro sauce, warmed ricotta, basil	18

"POLO BAR" COLOSSAL SHRIMP COCKTAIL classic shrimp cocktail, lemon, St Elmo's cocktail sauce, rémoulade	23
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PRIMI PASTAS

JOJO'S SPICY VODKA RIGATONI fresh rigatoni pasta, "Carbone Style"	14
SHRIMP SAFFRON GARGANELLI one of Florence's famous dishes, sautéed shrimp in saffron cream sauce topped with chives	17
DAILY SELECT HALF DOZEN OYSTERS* daily market picked, shucked to order	MP
JUMBO CRAB CAKE super & jumbo lump crab, rémoulade	22
POMME FRITES TRUFFLE FRIES with lemon basil aioli, ketchup	14

— SALADS —

"SIMPLE GREEN" BIBB SALAD bibb lettuce, stacked, fine herbs, carrot, cucumber, simple vinaigrette	12
ARUGULA WITH CHOPPED ARTICHOKE HEARTS artichoke hearts, reggiano, lemon vinaigrette	13

CHOPPED CAESAR INSALATA fine cut romaine, pecorino romano, house-made caesar dressing	13.5
JOJO'S SALAD bibb lettuce, bacon, heirloom baby tomatoes, bleu cheese crumbles, red onion, buttermilk dressing	14

— CHEF SELECTIONS —

CRISPY DOUBLE-CUT ORGANIC CHICKEN springer mountain chicken, rosemary, lemon, garlic au jus	29
JOJO'S SPICY VODKA RIGATONI fresh rigatoni pasta, "Carbone Style"	26
CHEF GREG'S SIMPLE ROASTED SALMON* premium filet, braised leeks, spinach, tomato and herb, beurre blanc	35
PERFECT AMERICAN CHEESEBURGER* natural beef, Amish cheddar, bacon, lettuce, tomato, onion, chive mayonnaise, dill pickles, thin cut french fries	23

& FRESH PASTA

WAGYU BUCATINI BOLOGNESE bucatini with our house-made meat sauce and burrata	27
CHILEAN SEA BASS marble potatoes, baby heirloom tomatoes, scallions, lobster butter sauce	46
BRANZINO (VIA CAROTA STYLE) fresh filet served open face, lemon beurre blanc, fried capers	34
SHRIMP SAFFRON GARGANELLI one of Florence's famous dishes, sautéed shrimp in saffron cream sauce topped with chives	29

PRIME STEAKS & CHOPS

*Our menu features the highest quality USDA Prime & Choice Beef, butchered in-house.
Served a la carte, accompanied by our signature house-made onion straws & roasted romano tomato.*

FILET MIGNON black angus tenderloin house cut to order	6 oz/8 oz/11 oz 40/50/60
FILET PEPPERCORN AU POIVRE black angus tenderloin, peppercorn crusted, courvoisier cream	43/53/63
FILET OSCAR black angus tenderloin, crab meat, asparagus, béarnaise sauce	49/59/69
WAGYU STEAK FRITES thinly sliced wagyu sakura steak, thin cut fries, béarnaise sauce	37

STEAK SAUCES & TOPPINGS

Sauce Béarnaise 5 Peppercorn Au Poivre with Cream 6

TWIN BROILED LOBSTER TAILS two fresh water 6 oz lobster tails	75
PRIME DELMONICO RIBEYE 15 oz prime ribeye, heavily marbled	59
PRIME NEW YORK STRIP 14 oz extra thick strip, heavily trimmed	53
CLASSIC GRILLED LAMB CHOPS sliced rack of lamb, onion straws, roasted romano tomato	53
VEAL MILANESE / VEAL CHOP PARMIGIANA your choice veal milanese style or veal chop parmigiana	58
SURF & TURF 6 oz black angus tenderloin, 6 oz fresh water lobster tail	78
Gorgonzola Crust 9 Oscar Style 13 Lobster Tail 39	

VEGETABLES FOR THE TABLE *(serves 2)*

ROASTED ASPARAGUS WITH BÉARNAISE	12
FRENCH GREEN BEANS ALMONDINE	10
FRESH SEASONAL VEGETABLES	10
ROASTED MUSHROOMS <i>with marsala wine</i>	12

POTATOES & FRESH PASTA TO SHARE

WHIPPED POTATO SOUFFLÉ <i>Teriaca family recipe</i>	13
CREAMY AU GRATIN POTATOES	13
SPAGHETTI MARINARA	11
JOJO'S POTATO WEDGES <i>with horseradish cream</i>	12