

May 2026

Rome Points Oysters (R.I), Jalapeño Mignonette 4 each
Smoked Salmon Pizzette, Dill, Capers, Crème Fraîche 32
Eccellenze Devodier Prosciutto di Parma, Retato Melon 32
Babé's Farm Radishes, French Butter, Sea Salt 18

Polenta & Kale Soup 21
Eli's Rooftop Heirloom Tomatoes, Housemade Mozzarella, Basil 26
Fluke Crudo, Rhubarb, Red Onion, Fresno Pepper 28
White Asparagus, Sieved Farm Egg, Mustard Sauce 32
Local Green Asparagus, Morels, Thyme 32
First of the Season Soft Shell Crab, Frisée, Brown Butter 39

Housemade Fettuccini, Primavera, Parmigiano Reggiano 39
Sasso Farm Poussin, Borlotti Bean Ragù, Spring Onions 49
Ivory Salmon, Caponata 52
Duck Breast, Braised Red Cabbage, Celery Root Puree 59
Veal Chop Milanese, Arugula Salad 69
Dry Aged New York Strip Steak Au Poivre 85
Dry-Aged Ribeye A La Fiorentina For Two 180

Eli's Rooftop Greens, Banyuls Vinaigrette 16
Roasted Fingerling Potatoes 16
Sautéed Baby Spinach 16
Tower of Pommes Frites 25

DESSERT

Whole Mexican Mango, Sliced, with a Glass of Sweet Jurançon 29
Chocolate Caramel Tart, Crème Fraiche, Sea Salt 16
Rhubarb Sorbet & Strawberry Compote 16
Strawberry & Rhubarb Cobbler, Vanilla Ice Cream 16
Fraises Fraîches "Harry's Berries" 16
Polenta Orange Cake, Blood Orange Sorbet 16
Eli's Sundae, Chocolate Sauce, Maple Popcorn, Peanut Crunch 20
Housemade Sorbet 5 per scoop
Satsuma Mandarin, Pineapple, Concord Grape - Vanilla, Chocolate,

COFFEE

Espresso 4.5 | Double Espresso 6
Americano 6 | Macchiato 6.5
Cappuccino | Latte 6.5
Pot of Tea 6.5
Black, Green, Rooibos Chai, Mint Verbena, Chamomile



Please let your server know if anyone at your table has food allergies

Ask about Private Parties & Wine Dinners