

bites 6

salmon crostini, lemon creme, crispy capers, herbs
spiced almonds, citrus, chile, sea salt
oven roasted olives, fennel seed, orange zest
house pickled vegetables, fennel seed, chile flake

artisan cheese & salumi

sheep, cow, goat
salami, prosciutto, iberico
cracker, almonds, pickles & mostarda
for two 16
for four 30

share

olive oil flatbread, parmesan spuma, garlic, sea salt, herbs 7
chilled asparagus soup, leeks, jumbo lump crab, mint oil 14
tomato arancini, mozzarella, parmesan, crispy basil 15
monterey calamari, capers, lemon, garlic chile, breadcrumbs 15
burrata bruschetta, english pea puree, fava, asparagus, tendrils, lemon vinaigrette 16
lamb meatballs, baby carrots, cider agrodolce, pine nuts, pecorino gremolata 16
ahi tuna tartare, castlevatrano olive tapenade, sea salt, watercress, finishing oil 18

salad

gem lettuce, caesar dressing, olive oil croutons, parmesan 14
preserved strawberry, spinach, fennel, avocado, hazelnuts, feta, mustard seed vinaigrette 15
chopped, gem lettuce, radicchio, chickpea, salami, pecorino, fennel, radish, italian dressing 16

pasta

pastas are handmade daily

chitarra cacio e pepe, pecorino, black pepper 16
risotto, english peas, asparagus, preserved lemon crème, tendrils, crispy prosciutto 18
cavatelli, house made sausage, wild mushrooms, fennel, tomato, parmesan, sea salt 19
linguine, purple clams, garlic, chile flake, parsley, bread crumbs 19
pappardelle, veal and prosciutto bolognese, parmesan, herbs 21

main

chicken under brick, balsamic chile glaze, charred onion, shishito peppers, pan jus 25
prosciutto wrapped pork chop, mustard greens, leek soffrito, pear mostarda 27
red trout, garlic nage, parsley, capers, marinated tomato, red onion, fennel, olives 28
braised short rib, anson mills polenta, fontina, asparagus, espresso glaze, watercress 36

pizza

margherita, tomato, mozzarella, parmesan, basil 16
bianca, garlic mascarpone, mozzarella, pecorino, fontina, parmesan, oregano, chile flake 16
verde, basil pesto, asparagus, confit garlic, chile flake, burrata, parmesan, sea salt 17
truffle, wild mushrooms, garlic mascarpone, mozzarella, fontina, parmesan, scallions 18
house sausage, tomato, grilled onion, mozzarella, parmesan, arugula 18
carbonara, guanciale, garlic mascarpone, pecorino, fontina, mozzarella, sunny egg 20
crispy prosciutto, tomato, castelvatrano olives, parmesan, burrata, arugula 22

anchovies 3

sunny egg 3

wild arugula 3

calabrian chile 3

prosciutto americana 5

raw burrata 5

extras 9

brussels sprouts, cider agrodolce, citrus breadcrumb
roasted fennel, garlic, orange, parmesan
oven roasted baby carrots, leeks, thyme, chile
grilled asparagus, herb aioli, sea salt

substitutions politely declined, please alert the kitchen of any food allergies