

## bites 6

smoked salmon crostini, horseradish creme, chives  
spiced almonds, citrus, chile, sea salt  
sweet potato chips, sea salt, cinnamon, nutmeg

## 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, sea salt, herbs 7  
tuscan lentil soup, greens, soft egg, truffle 13  
monterey calamari, capers, lemon, chile, breadcrumbs 14  
black truffle risotto arancini, wild mushroom sugo, mozzarella, parmesan 15  
lamb meatballs, cauliflower, cider agrodolce, pine nuts, pecorino gremolata 16

## salad

county line chicories, pears, parmesan, olive oil croutons, bagna cauda 14  
baby beet salad, mizuna, shaved brussels, goat cheese, pistachio, black pepper vinaigrette 14  
burrata, winter citrus, arugula, hazelnut, blood orange aqua pazzo 15

## pasta

pastas are handmade daily

chitarra cacio e pepe, pecorino, black pepper 16  
mandilli de seta, basil pesto, pecorino, pine nuts 17  
risotto, wild mushrooms, porcini, confit shallot, black truffles 19  
pappardelle, prosciutto bolognese, parmesan, herbs 21  
cavatelli, cioppino broth, mussels, clams, lump crab 22

## main

chicken under brick, balsamic chile glaze, charred onions, shishito peppers, pan jus 25  
prosciutto wrapped pork chop, mustard greens, pear mostarda 25  
blue nose sea bass, red pepper sugo, castlevetrano olives 32  
braised short rib, anson mills polenta, fontina, baby beets, espresso glaze, watercress 36

## pizza

margherita, tomato, mozzarella, parmesan, basil 15  
braised chicory, garlic mascarpone, mozzarella, pecorino, fontina, parmesan, chile flake 16  
verde, basil pesto, roasted broccolini, chile, confit garlic, burrata, parmesan, sea salt 16  
truffle, wild mushrooms, garlic mascarpone, mozzarella, fontina, scallions 18  
house sausage, tomato, grilled onion, mozzarella, parmesan, arugula 18  
pear, crispy prosciutto, castelvetrano olives, burrata, hazelnut powder, watercress 22

anchovies 3

sunny egg 3

wild arugula 3

calabrian chile 3

prosciutto americana 5

raw burrata 5

## extras 8

baby beets, beet greens, horseradish crème, pistachio  
crispy brussels sprouts, cider agrodolce, citrus breadcrumbs  
roasted cauliflower, golden raisins, pine nuts, meyer lemon agrodolce  
anson mills polenta, wild mushrooms, garlic, rosemary, sherry

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