

ANTIPASTI

POLPETTE

pork & veal meatballs, pomodoro,
parmigiano-reggiano, polenta

25

AHI TUNA CRUDO

brown butter, caper berry, taggiasca olive,
white balsamic, calabrian chili

27

CRISPY CALAMARI

cornmeal, pepperoncini, tonnato, lemon

25

SICILIAN ARANCINI

salsa verde, taleggio, cured egg yolk

21

BURRATA

pickled mushroom, winter truffle,
urfa chili, baguette

29

CHICORY INSALATA

arugula, endive, pear, ricotta, walnut

20

CAESAR SALAD

romaine, parmigiano, caesar dressing,
caper, anchovy, focaccia crumb

22

TUSCAN BEAN SOUP

black kale, cured tomato, squash, parmesan

15

CONTORNI

OYSTER MUSHROOM

marsala wine, caramelized shallot, herb butter

15

CREAMY POLENTA

mascarpone, garden herbs, truffle pecorino

18

GRILLED BROCCOLINI

garlic, olive oil, lemon, ricotta salata

15

CACIO E PEPE

rigatoni, parmigiano-reggiano,
pecorino romano, black pepper

18

EGGPLANT PARMESAN

arrabbiata sauce, mozzarella di bufala, basil

15

PRIMI

RISOTTO VERDE

roasted mushroom, zucchini,
mascarpone, pine nut, preserved lemon

42

BAKED GNOCCHI

bolognese, burrata, mozzarella di bufala, basil

45

LOBSTER CARBONARA

house made bucatini, guanciale,
parmigiano-reggiano, egg yolk bottarga, chive

58

PAPPARDELLE ORTAGGIO

red kuri squash, leeks, tuscan kale,
walnut pesto, cashew crema

43

MAFALDE LAMB RAGÙ

sunchoke, winter mushroom,
fresh herb, ricotta salata

46

SECONDI

HAIDA GWAII SABLEFISH

heirloom tomato, artichoke,
fennel, cannellini bean sugo

60

BONE-IN MILK FED VEAL PARMESAN

arrabbiata sauce, mozzarella di bufala,
basil lemon, capellini pasta

64

CAULIFLOWER PICCATA

cashew polenta, lemon caper vinaigrette, hazelnut gremolata

48

HALF CHICKEN AL MATTONE

grilled radicchio, crispy fingerling potato, agrodolce

58

20oz BENCHMARK PORTERHOUSE STEAK

salsa verde, marsala jus

105

