

## ● primi

### **Radicchio Salad**

*cherry tomato, arugula,  
pecorino, agave balsamic*  
21

### **Frisée & Beet Salad**

*beet, apple, pepitas, goat cheese,  
sherry vinaigrette*  
22

### **Braised Whole Artichoke**

*lemon thyme aioli*  
25

### **Gruyère Polenta Croutons**

*crispy, cheesy polenta bites, marinara*  
25

### **Prosciutto, Burrata & Zeppole**

*24-month Prosciutto di Parma, melon  
heirloom cherry tomato, burrata, zeppole*  
46 (for 2)

### **Artichoke Heart Bruschetta\***

*black truffle, Dayspring Farm egg,  
creamy parmigiano*  
45

### **Braised Octopus**

*purple potato, creamy cauliflower,  
piquillo pepper confit, micro arugula*  
39

### **Ahi Tuna Tartare\***

*black garlic, chives, avocado,  
chipotle aioli, potato crisps*  
38

### **Calamari Fritti**

*sweet chili garlic*  
29

### **Ribollita**

*Tuscan white bean, cavolo nero,  
carrot, ciabatta, pecorino romano*  
22

### **French Onion Soup**

*baguette, gruyere, parmigiano*  
21

## ● sides

*garlic broccolini*

*sautéed spinach*

*whipped potato*

*roasted Yukon golds*

*roasted balsamic carrots*

*asparagus*

*haricots verts 14*

Split Plate Charge - \$7

## ● house made pasta

### **Lasagna**

*lamb ragú, scamorza cheese,  
besciamella, tomato cream*  
45

### **Rigatoni Salsiccia**

*tomato arrabiata, Italian sausage, spinach  
crispy honey eggplant, pecorino romano*  
39

### **Gnocchetti Gamberi**

*prawns, tomato, english peas  
garlic white wine, lemon breadcrumbs*  
39

### **Malfadine Bolognese**

*spinach malfadine, ragú, pecorino romano*  
41

### **Black Pepper Fettuccini\***

*pancetta, poached egg, parmigiano cream*  
38

### **Spaghetti Marinara**

*burrata, basil, toasted pine nuts*  
36

## ● secondi

### **Ahi Tuna Poke Bowl\***

*black rice, cucumber, carrot, cherry tomato,  
avocado, sesame, cilantro serrano aioli*  
56

### **Scottish Salmon\***

*mole verde, farro, leeks, napa cabbage  
roasted heirloom carrots*  
58

### **Atlantic Halibut**

*littleneck clams, sweet potato,  
fennel leek broth*  
62

### **Chicken Milanese**

*arugula, tomatoes, shaved parmigiano*  
46

### **Kurobuta Pork Chop\***

*asparagus, smashed Yukon gold potato,  
local honey & whole grain mustard*  
65

### **Filet Mignon**

*potato pavé, haricots verts, oyster mushrooms,  
shallot, port wine*  
92

### **Braised Short Rib**

*whipped potato, broccolini, red wine*  
59

Items served raw or undercooked contain (or may contain) raw or undercooked ingredients

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The following major food allergens are used as ingredients: milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame.

Please inquire with staff for more information.

