

Fritto Misto di Mare 🐟🦑🌾🥚 34

Shrimp, Calamari, Garden Vegetable Batons, Calabrian Peppers, Recao Aioli

Vongole al Vino Bianco 🦑🥛🌾 29

Littelneck Clams, White Wine, Calabrian Pepper, Arugula, Lemon, Grilled Sourdough

PASTA ARTIGIANALE & RISOTTO

Casarecce alla Carbonara 🌾🥚🐷🥛 30

Guanciale, Pecorino Romano, Cured Egg Yolk, Black Pepper Crumb, Lemon Oil

Granchio Spaghetti 🦑🌾🥚🥛 55

Poached King Crab, Tarragon Spaghetti, Heirloom Baby Tomato, Garlic, Onion, Tarragon Oil

Mushroom Fettuccine 🌾🥚🥛 38

Porcini Pasta, Confit Maitake and Beech Mushrooms, Parmigiano Reggiano

Ravioli alla Bolognese 🐷🌾🥚🥛 32

Ragu alla Bolognese, San Marzano Pomodoro Espuma, Parmigiano Reggiano, Chili Flakes, Extra Virgen Olive Oil

Mushroom Risotto 🥛🌿🌾 34

Confit Maitake and Beech Mushrooms, Mushroom Crema, Parmigiano Reggiano, Crispy Parmesan Rocks, Porcini Salt

Squash Risotto 🥛🌿🌾 30

Spice Braised Butternut Squash, Parmigiano Reggiano, Pumpkin Seeds, Spicy Goat Cheese Butter, Pumpkin Seed Oil

Carabineros Risotto 🦑🥛 55

Carabineros Carpaccio, Saffron, Chili Flakes, Parmesan Arborio Crisp, Lemon Aioli, Calabrian Pepper Oil, Charred Onion Powder

PESCE

Sumac Seared Ahi Tuna 🐟🌾 40

Avocado Puree, Jalapeño Emulsion, Fresno Pepper, Herb Tapioca Crisp, Lemon Oil

Crispy Branzino Fillet 🐟🥛 45

Fennel Heirloom Baby Tomato Salad, Grilled Lemon, Fennel Puree, Fennel Powder

Ora King Salmon 🐟🥛 48

Celery Root Puree, Celery Root Chips, Grilled Lemon

MANZO E POLLO

Duck Breast 🍷 40

Moultard Farms Duck, Almond Powder, Beet Puree, Pomegranate Balsamic Reduction, Charred Onion Powder

Airline Chicken Parmigiana 🌾🥚🥛 39

Mozzarella, San Marzano Pomodoro, Basil, Herb Oil

Braised Short Rib 🌾 58

Cabernet Glaze, Asparagus, Onion Crisp, Chives, Arugula Oil

14 oz Bone- in Veal Parmigiana 🌾🥚🥛 98

Mozzarella, San Marzano Pomodoro, Basil, Herb Oil

14 oz Grass Fed Ribeye 🌾🥛 68

Silver Fern Farm, New Zealand, Confit Shallot, Horseradish Cream, Red Wine Mustard Sauce

CONTORNI

Insalata Mista

✓ I4

Harvest greens, Heirloom Baby Tomatoes, Citrus, Radish, Baby Carrots, Balsamic Dressing

Maitake Mushrooms

✓ I4

Garlic, Parsley, Chili Flakes

Sumac Charred Carrots

✓ I4

Extra Virgin Olive oil, Maldon Salt

Grilled Broccolini

✓ I4

Lemon Panko, Toasted Hazelnuts, Extra Virgin Olive oil

Penne Pomodoro

I4

Heirloom Baby Tomato, Parmigiano Reggiano, Basil

PIZZA

Margarita

I26

San Marzano Sauce, Tomato, Mozzarella, Basil

Diavola Calabrese

I28

San Marzano Sauce, Salami Calabrese, Calabrian Pepper Oil, Arugula

Prosciutto

I30

San Marzano Sauce, Mozzarella Pistachio, Spicy Honey, Heirloom Baby Tomatoes, Arugula

Ai Quattro Formaggi

I30

Mozzarella, Provolone, Parmigiano, Gorgonzola Dolce, Sundried Tomato, Local Smoked Pork

DINNER | MENU

ANTIPASTI

Grilled Baby Gem

I28

Roasted Garlic Aioli, Parmigiano Reggiano, Cantabrian Anchovy, Sourdough Crostini, Mustard Seeds, Lemon Oil

Broken Burrata

I34

Heirloom Tomatoes, Fine Herb Oil, Roasted Hazelnut, Prosciutto

Barbabietole

I28

Goat Cheese Mousse, Roasted Beets, Beet Emulsion, Strawberry Leather, Citrus, Sourdough Croutons

Octopus Mosaic

I30

Sundried Tomato Hummus, Celery Radish Salad, Squid Ink Aioli, Calabrian Pepper Oil, Fennel Powder

Chef Selection of Oysters

I35 | Dzn 70

White Balsamic Mignonette, Fresno Hot Sauce, Cocktail Sauce

Calvisius Caviar Cornet

I65

Sour Cream, Chives, Egg Yolk Crema, Shredded Egg White

Prime Beef Carpaccio

I30

Balsamic Aioli, Fresno Peppers, Toasted Pinenuts, Black Truffle

Prosciutto di San Daniele di Friuli

I27

Balsamic Infused Melon, Watermelon Pearl, White Balsamic Dressing, Berries, Sourdough Croutons, Chili-Lime Salt, Mint Powder

Neapolitan Style Meatball

I28

Pomodoro, Creamy Brown Butter Polenta, Parmigiano Reggiano, Black Pepper Ricotta

Egg Dairy Fish Shellfish Gluten Free Pork Nuts Vegan Vegetarian Sesame Soybean Wheat

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDER COOKED EGGS, MEATS OR SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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