

Dinner

BREAD

- House-Made Focaccia..... 6
- Olive Oil, Sea Salt
- ADD 6 Whipped Ricotta, Toasted Pistachios
- ADD 8 Tomato, White Anchovy,
Vanilla Bean Vinaigrette, Basil

Mozzarella Cart 55 PER PLATE

Burrata, Fresh Burgundy Truffles, Foccacia
OR
Straciatella, Caviar, Foccacia

STARTERS

- Spicy Red Gem Caesar 18
- Garlic Breadcrumbs, Parmesan
- Roasted Beets 17
- Blood Orange, Gorgonzola, Pistachios, Hibiscus
- Black Truffle Arancini 16
- Sottocenere, Parmesan
- Roasted Prawns 24
- Pepperoni Butter, Toasted
Sourdough, Calabrian Chili
- Lamb Meatballs 19
- Tomatoes, Taggiasca Olives, Pecorino
- Crispy Squash Blossoms 18
- Whipped Ricotta Romana DOP
- Beef Tartare* 21
- Giardiniera, Herb Aioli, Cured Yolk, Sourdough
- Grilled Octopus 23
- Sugo Finto, Whipped Polenta

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

- Squid Ink Radiatori* 31
- Rock Shrimp, Arrabbiata, Calamari
- Tortellini 28
- Butternut Squash, Brown Butter,
Pumpkin Seed Gremolata
- Cavatappi 31
- Duck Bolognese, Marjoram Pesto, Parmesan
- Orecchiette 28
- Fennel Sausage, Kale, Tomato
- Lumache alla Vodka 31
- Spicy Tomato, ‘Nduja, Straciatella, Basil

MAINS

- Roasted Half Chicken 34
- Maitake Mushrooms, Marsala, Lemon
- Beef Short Rib Brasato* 39
- Rutabaga, Brussels Sprouts, Pickled Currants
- Duroc Pork Milanese 34
- Dandelion Greens, Pickled Peppers,
Buttermilk Dressing
- Roasted Snapper 39
- Salsa Verde

SIDES

- Braised Ceci Neri Beans 9
- Pancetta, Tomato, Kale
- Butternut Squash 9
- Pumpkin Seed Gremolata, Brown Butter