



Antipasto Freddo

selection of cured Italian meats, aged cheeses, seafood and crudo vegetables

MISTO BAR *individual creation / chef's creation* 28 / 20

MISTO PLATE TO SHARE
piccolo 40 medio 60 grande 80

Antipasto Caldo

CONFIT PORK BELLY *pickled quail egg, Italian BBQ sauce, fennel salad* 14

CHAR-GRILLED OCTOPUS *pomodoro sauce, micro-green oil, pickled chili* 17

ARANCINI *house sea salt mozzarella, pomodoro sauce* 16

OYSTERS ROCKEFELLER *persillade, pernod spinach crema* 18

BUTTERNUT SQUASH SOUP *house-made marshmallow, fried sage* 12

TUNA CRUDO* *Italian olives, pesto, roasted sea salt pistachios, shaved asparagus salad* 18

PAN SEARED SEA SCALLOPS* *risotto, beet purée, exotic mushrooms, fine herbs* 18

Insalata

CAESAR SALAD *romaine hearts, anchovies, roasted tomatoes, fried oyster* 16

SEASONAL GREEN SALAD *caramelized shallots, house citrus ricotta, petite herbs, hazelnuts, lemon vinaigrette dressing* 12

ITALIAN SALAD *mixed olives, grilled artichokes, house feta, pickled sweet peppers, fresh pressed northern Italian olive oil & vinegar* 14

CAPRESE SALAD *sea salt mozzarella, heirloom tomatoes, basil, sherry vinegar reduction* 17

Pasta

RIGATONI BOLOGNESE *ground veal, soffritto tomato sauce, mascarpone, mint, shaved parmigiano* 22

SPAGHETTI CARBONARA *tasso, truffle cream sauce, farm peas, aged parmigiano, duck egg* 18

SQUID INK LASAGNA *veal ragu, house sea salt mozzarella, citrus ricotta, pomodoro* 28

ELK POLPETTA *pomodoro sauce, spaghetti, aged parmesan, fine herbs* 28

WILD BOAR SAUSAGE PASTA *house basil tagliatelle pasta, roasted pearl onion, goat's milk ricotta, roasted tomatoes, crispy texture* 26

18% gratuity included for parties of 6 or more; \$40 corkage fee.

*Consumer advisory - consuming raw or undercooked meats, eggs, poultry, and seafood or if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk.

Principale

- VEAL CHOP* *grilled bone-in veal chop, cauliflower hash di patate, tomato jam butter* 52
- 24-HOUR BRINED ELK RACK *black garlic potato puree, grilled cebollita onion, mint pistou* 58
- GNUDI *house made ricotta gnocchi, roasted butternut, grapes, walnuts, citrus sage emulsion* 18
- ROASTED BRANZINO *salsa di pomodoro capperi, pickled fennel salad* 41
- FRUTTI DI MARE STUFATO *clams, Maine lobster tail, tiger prawns, mussels, scallops, tomato fennel broth, potato rouille* 48
- TOMATO BRAISED OSSO BUCO *creamy polenta, tomato braised jus, crispy brussels* 45
- GRILLED TIGER PRAWN *polenta, crispy wagyu bresaola, roasted tomatoes, exotic mushrooms, uni cream sauce* 36
- SALTIMBOCA *organic local chicken, prosciutto, roasted tomatoes, butternut agnolotti, sautéed arugula* 34
- MUSHROOM RISOTTO *butternut puree, exotic mushrooms, truffles, aged parmesan* 22
- VINO ROSSO BRAISED WAGYU SHORT RIB *crispy dumplings, roasted port wine onions, cocoa nib demi, house ricotta* 38
- GRILLED BISTRO STEAK* *pomodoro sauce, goat cheese arugula salad, sea salted hazelnuts, herb oil* 24
- FILET MIGNON* *patata dolce gratinata, roasted seasonal vegetables, raspberry demi emulsion* 48
- VEAL SCALOPPINI *crispy rosti potato, house creamy feta, savory fig jam* 32

Piccolo Piatto

- BLACK GARLIC POTATO PUREE 8
- FRIED BRUSSELS *parmigiano, balsamic glaze* 8
- PASTA *pomodoro sauce* 7
- ASPARAGUS *grilled* 8
- HALF LOBSTER TAIL *grilled* 15
- SCALLOP *grilled* 9
- FARRO RISOTTO 7
- POLENTA 7
- SPINACH *sautéed* 5
- JUMBO LUMP CRAB 12
- TWO SHRIMP *grilled* 8
- COCOA NIB DEMI EMULSION 4



Chef De Cuisine
Jonathan Wilson