

ANTIPASTO

INSALATA DI LATTUGA CON VERDURE RASATE E GRANI CROCCANTI

Farm Lettuce, Shaved Vegetables, Meyer Lemon Vinaigrette, Crispy Grains

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INSALATA DI POMODORI CIMELIO, FRAGOLE, STRACCIATELLA DI BUFALA

Heirloom Tomatoes, Harry's Strawberries, Baby Fennel, Honey Sambuca Vinaigrette

Calabrian Chili Gelee, Huckleberry, Stracciatella di Bufala

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INSALATA DI RAPINI ALLA GRIGLIA, LATTUGA DELLA GEMMA DEL BAMBINO

Grilled Rapini, Coraline Chicory, Baby Gem Lettuce, Anchovy Chicharrone, Capers Raisin Puree

Pecorino Cheese, Castelvetrano Olives

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TARTARE DI VITELLO CON LARDO, SENAPE E BACCHE DI CAPPERO ★

Prime Beef Tenderloin, Veal, Capers Berries, Pistachio, Pickled Vegetables, Fermented Mustard Seed

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KANPACHI CRUDO CON ANGURIA GRIGLIATA, MAIS PER BAMBINI E MENTA ★

Kanpachi, Grilled Watermelon, Roasted Baby Corn, Mint, Speck Ham

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POLPO GRIGLIATO CON FUOCO A LEGNA

Wood-Fire Grilled Octopus, Braised Corona Beans, Escarole, Pickled Fresno Chiles

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SALSICCIA DI CONIGLIO SCOTTATO

Rabbit Sausage, Sweet Pepper Jelly, Warm Farro Salad, Braised Radish, Arugula, Pickled Cherries

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PROSCIUTTO DI SAN DANIELE DOP CON BURRATA E PESCA★

Principe Blue Label San Daniele Prosciutto, Gioai Burrata, Grilled White Peach

White Balsamic and Peach Gastrique, Almond Mascarpone, Tangerine

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TERRINA DI FOIE GRAS E QUAGLIA SCOTTATE

Chilled Foie Gras, Quail, Carrot Top Pesto, Pickled Carrots, Coffee Gastrique

Sweet Onion Prosecco Jam Fig Mostarda, Roasted Burdock Root Puree, Coffee Braised Carrots

PASTA

RISOTTO AI FUNGHI SELVATICI CON TALEGGIO

Farro, Barley, Wild Mushrooms, Taleggio

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AGNOLOTTI CON FORMAGGIO DI CAPRA, CIPOLLE CARAMellate

Goat Cheese, Caramelized Onion, Meyer Lemon, Swiss Chard

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CASARECCE NERO CON OLIVE, ANICE E FRUTTI DI MARE ★

Pickled Mussels, Scallops, Octopus, Fennel, Olives, Pickled Fresno Chimichurri, Spicy Chili Oil

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BUCATINI CON GRANCHIO, BOTTARGA, RICCI DI MARE, ARANCI DI SANGUE

Dungeness Crab, Uni Crema, Bottarga, Grilled Artichokes, Blood Orange, Roasted Corn, Mushrooms

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CAMPANELLE CON MAIALE INTERO, PINOLI E POMODORI

Braised Whole Pig, Pine Nuts, Golden Raisins, Calabrian Chiles

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RIGATONI ALLA BOLOGNESE

Rigatoni, Braised Shortrib Bolognese, Parmesan Cheese

VEGETARIANO

MELANZANE ALLA GRIGLIA CON POMODORI CONSERVATI, TOFU E FAGIOLI CECI
*Wood-fire Grilled Eggplant, Black Olive and Lemon Puree
 Marinated Whipped Tofu, Preserved Tomatoes, Mint*

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FUNGHI ARROSTITI FUOCO DI LEGNO CON ASPARAGO
*Wood-fire Roasted Royal Trumpet Mushrooms, Watercress, Asparagus
 Pickled Onions. Preserved Mushrooms*

RISOTTO &
GNOCCHI

RISOTTO ALL' ASTICE
Butter Poached Maine Lobster Risotto, Fennel Froth

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GNUDI CON SPALLA DI AGNELLO BRASATA
Braised Lamb, Roasted Garlic, Haricot Vert, Pickled Fresno Chilis, Pink Peppercorn

PESCE

CARATTERE ARTICO CON ZAFFERANO, CAVOLFIOR E COZZE
*Crispy Skin Arctic Char, Saffron Cauliflower Puree, Spiced Pine Nuts
 Mussel Vinaigrette, Fennel and Leek Relish*

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CAPESANTE ARROSTO CON BURRO MARRONE E FUNGHI
*Seared Scallops, Brown Butter Roasted Mushrooms and Spruce Tips, Plancton Marino
 Lemon Puree, Poppy Seed, Oyster Leaf, White Borage*

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SABLEFISH BRODETTO CON CAPESANTE, GAMBERI E SALSICCIA CALABRESE
*Crispy Skin Sablefish, Scallops, Prawns, Confit Potatoes, Thumbelina Carrots
 Pine Nuts, Heirloom Cherry Tomatoes, Calabrian Sausage*

CARNE

MIELE SPEZIATO DI POLLO SMALTATO CON POLENTA N'DUJA E CAVOLO FERMENTATO
Spiced Honey Glazed Chicken, N'duja Polenta, Purple Cabbage, Onion Peperonata

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LOMBATA DI AGNELLO AFFUMICATA CON MAIS, PRUGNE E SCALOGNO
*Smoked Lamb Loin, Corn Mousse, Sweet Pepper Crema, Roasted Plum Puree
 Shallot Confit, Charred Haricot Vert*

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FILETTO PORCINO IN CROSTA CON MELANZANE CANDITE, FOIE GRAS
 TARTUFI E RADICE SEDANO ★
Porcini Crusted Fillet, Eggplant Confit, Truffle Butter, Foie and Celeriac Root



WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant
 The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. ★