

## A LA CARTE

### SMALL

- hamachi - pistachio butter, sun dried tomato gremolata, blood orange 20
- carpaccio - honey & calabrian chili, parmesan, arugula 25
- burrata - preserved tomato, long hot salsa verde, oregano 20
- artichoke - roasted peppers, basil aioli, salami vinaigrette, ricotta salata 20
- octopus - potato, olive, fennel salad, orange vinaigrette 25

### PASTA

- cavatelli - roasted mushroom, marsala, jalapeño, belpor knolle 20
- risotto - guanciale, pecorino romano, black pepper, egg yolk 20
- rigatoni - bolognese, fromage blanc, san marzano, basil 20
- bucatini - roasted garlic, cherry peppers, crab 40

### LARGE

- 1/2 chicken - braised escarole, white beans, parmesan, garlic oil 40
- pork chop - red pepper harissa, glazed carrots, yogurt, feta 40
- scallops - calabrian chili, pomme purée, spinach, leeks 55

- whole bronzino - san marzano tomato, artichoke, olives, caperberries
- shell steak - 24 oz, dry-aged 28 days 130
- ribeye - 35 oz, dry-aged 35 days 200
- pomme frites, long hot aioli, salsa verde*

### DESSERT

- pâte à choux - chocolate semifreddo, mocha ganache, hazelnuts 10
- napoleon - peanut butter mousse, grape gastrique, candied peanuts 10
- semolina cake - honey & lavender glaze, toasted sunflower brittle 10

