

A LA CARTE

SMALL

- hamachi - blood orange, avocado purée, potato chips 30
- beef carpaccio - thai basil, jalapeño, mung beans, crispy shallots, cilantro 29
- burrata - hazelnut, truffle, aged balsamic, basil, roman flatbread 34
- broccoli - roasted radicchio, pistachio, chili crunch, point reyes blue 26

PASTA

- cavatelli - roasted mushrooms, charred jalapeño butter, belper knolle 26
- bucatini - italian baby red tomato, pancetta, red onion, stracciatella 32
- risotto - asparagus, jumbo lump crab, preserved lemon 35
- malloreddus - fennel sausage, broccoli rabe, provolone, long hots 29

LARGE

- pork - guanciale, collared greens, apricot mostarda 48
- scallops - smoked potato, buttered leeks 65
- 1/2 chicken - rainbow carrots, scallion lemon vinaigrette, jus 43
- whole bronzino - tomato, black olive, fennel, burnt orange oil 90

- bone-in ny strip - 28 oz, 50 day dry-aged 180
- wagyu strip loin - 22 oz, citrus fed 210
- ribeye - 35 oz, dry-aged 35 days 210
- pomme frites, truffle aioli, salsa verde*

DESSERT

- pineapple cake - grapefruit glaze, crème fraîche chantilly 14
- panna cotta - rhubarb, strawberry gelée, pink peppercorn meringue 13
- baklava - cashew, honey rose syrup, lemon sherbet, pistachio 14

