

A LA CARTE

SMALL

- hamachi - pistachio butter, sun dried tomato gremolata, blood orange 22
- carpaccio - honey & calabrian chili, parmesan, arugula 27
- burrata - preserved tomato, long hot salsa verde, oregano 21
- artichoke - roasted peppers, basil aioli, salami vinaigrette, ricotta salata 21
- octopus - potato, olive, fennel salad, orange vinaigrette 25

PASTA

- cavatelli - roasted mushroom, marsala, jalapeño, belpor knolle 22
- risotto - asparagus, lump crab, preserved lemon 32
- fregola - rock shrimp, red pepper purée, speck 22
- garganelle - calabrian pork sausage, red finger chili, tuscan kale 24

LARGE

- pork chop - spring vegetables, caramelized onion & black pepper butter 44
- 1/2 chicken - hericot verts, potato, roasted chicken jus, lemon 40
- scallops - calabrian chili, carrot purée, buttered leeks 55
- whole bronzino - san marzano tomato, artichoke, olives, caperberries 85
- wagyu strip loin - 22 oz, citrus fed 200
- bone-in ny strip - 24 oz, 28 day dry-aged 130
- ribeye - 35 oz, dry-aged 35 days 200
- pomme frites, horseradish aioli, salsa verde*

DESSERT

- chocolate chip cookie skillet - vanilla gelato, salted caramel 12
- panna cotta - green tea & white chocolate, blueberry, cashews 10
- pistachio cake - ricotta chantilly, compressed mandarin, basil 10

