

A LA CARTE

SMALL

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

PASTA

- bucatini - mussels, jumbo lump crab, fra diavolo 40
- lumache - pancetta, english peas, cherry tomato, soft egg 32
- risotto - spring vegetables, preserved lemon butter 27
- malloreddus - fennel sausage, broccoli rabe, provolone, long hots 29

LARGE

- pork - napa cabbage, strawberry-kimchi glaze, sesame, miso jus 48
- scallops - asparagus, velouté, green grape mignonette 65
- 1/2 chicken - rainbow carrots, spring peas, scallion lemon vinaigrette 43
- whole bronzino - tomato, black olive, fennel, burnt orange oil 90

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

DESSERT

- pavlova - strawberry sorbet, elderflower custard, calamansi reduction 13
- brown butter poundcake - citrus zabaione, smoked blueberries 14
- baklava - cashew, honey rose syrup, lemon sherbet, pistachio 14

