

## A LA CARTE

### SMALL

- hamachi - clarified calamansi, coconut ginger condiment, chili 22
- carpaccio - honey & calabrian chili, parmesan, arugula 27
- burrata - beet salad, ramp pesto, zaatar flat bread 21
- artichoke - roasted peppers, smoked avocado purée, jalapeño vinaigrette 21
- octopus - potato, olive, fennel salad, orange vinaigrette 25

### PASTA

- cavatelli - roasted mushroom, marsala, jalapeño, belper 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
- agnolotti - peas, pink peppercorn butter, guanciale 30

### 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 180
- 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
- basque cheesecake - banana, caramelized pineapple, coconut brittle 10

