

## APPETIZERS & SOUP

pastina n brodo, parmesan chicken broth, spinach 15

warm marinated olives, chunks of grana padano, marcona almonds, aged balsamic 15

grass fed beef meatballs, tomato sauce, parmesan polenta 19

crispy squid, herb aioli, arrabbiata sauce, lemon 21

eggplant parmigiana, tomato sauce, basil 18

roasted baby carrots, spiced yogurt, watercress, pistachio sesame crumble 20

tuna crudo, castelvetrano olive vinaigrette, leek ash aioli, sorrel 22

## SALADS

baby greens, sherry shallot vinaigrette 15

little gem caesar, anchovy dressing, parmesan frico, focaccia breadcrumb 19

iceberg wedge, guanciale, celery, walnuts, gorgonzola tarragon ranch 20

organic lacinato kale salad, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 19

chopped cabbage, crispy chickpeas, cucumber, radish, scallions, pomegranate molasses, green goddess 19

## PIZZA

*crispy flatbread style, 12.5" x 9" / gluten free available +4*

**margherita** mozzarella, tomato, oregano, basil 18

**caprina** fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle 20

**speziata** spicy soppressata, tomato, mozzarella, calabrian chili honey 19

**bianco** ricotta, mozzarella, lardo, garlic chips 20

*Split Plate Charge + 2.50*

## PASTAS

*gluten free available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 26

smoked ricotta cavatelli, peas, leeks, lemon butter, mint, pea tendrils 29

rigatoni, sausage, peas, cream, spicy tomato 28

fusilli col buco, bolognese, stracchino 29

linguine alla vongole, middleneck clams, garlic, white wine, urfa, parsley 30

potato gnocchi, rabbit cacciatore, artichoke cream, herbs 34

## MAIN DISHES

slow baked sablefish, fregola, swiss chard, shaved fennel 39

classic chicken parmesan, linguine, tomato, basil 35

pan seared trout, fingerling potatoes, asparagus, chervil beurre blanc, almonds 39

grilled 14oz ribeye steak, rosemary fries, herb aioli 46

roasted caraflex cabbage, alubia white beans, smoked red pepper puree, black garlic agrodolce 30

half roasted chicken, mashed yukon gold potatoes, haricot vert, salsa verde, jus 38

braised lamb shank, saffron cous cous, green olives, dates, preserved lemon 44

## SIDES

grilled asparagus, pecorino toscano 12

swiss chard, alubia beans, garlic, chili flake 12

parmesan polenta 12

rosemary fries, herbed aioli 11