

APPETIZERS & SOUP

french onion soup, gruyere, crostini 16

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

spinach, strawberries, ricotta salata, marcona almonds, lemon poppyseed dressing 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

spinach tagliatelle, soft shell crab, pesto trapanese, pickled ramps 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

grilled lamb chops, fingerling potatoes, spring beans, coriander yogurt 46

SIDES

grilled asparagus, pecorino toscano 12

swiss chard, alubia beans, garlic, chili flake 12

parmesan polenta 12

rosemary fries, herbed aioli 11