

APPETIZERS

warm marinated olives, chunks of grana padano, marcona almonds, aged balsamic 14

grass fed beef meatballs, tomato sauce, parmesan polenta 19

crispy squid, herb aioli, arrabbiata sauce, lemon 19

eggplant parmigiana, tomato sauce, basil 17

roasted beets, spiced ricotta, watercress, walnut agrodolce 19

tuna crudo, pickled grapes, crispy farro, leek ash aioli, herb oil 23

SALADS

baby greens, radish, sherry shallot vinaigrette 15

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

delicata squash, watercress, apples, tahini, shallot, pistachio sesame crumble 19

organic lacinato kale, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 18

chopped cabbage, crispy chickpeas, cucumber, radish, pomegranate seeds, 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

formaggio fontina, mozzarella, ricotta, blue cheese, fennel pollen, thyme 21

Split Plate Charge + 2.50

Chef de Cuisine – Justin Banks

Sous Chef – Orlando Reyes

PASTA

gluten free available +3

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

smoked ricotta cavatelli, honeynut squash, garlic confit, brown butter, aleppo, pepitas, sage 29

rigatoni, sausage, peas, cream, spicy tomato 28

fusilli col buco, bolognese, stracchino 28

linguine alla vongole, middleneck clams, garlic, white wine, urfa, parsley 29

MAIN DISHES

grilled pork tomahawk, sweet potato gratin, buttered cabbage, pickled cranberries 39

classic chicken parmesan, linguine, tomato, basil 33

pan seared trout, fingerling potatoes, celery root, apples, cider beurre blanc, hazelnuts 38

roasted half chicken, mashed yukon gold potatoes, broccoli rabe, jus 38

grilled 14oz ribeye steak, rosemary fries, herb aioli 47

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

SIDES

broccoli rabe, chili jam 13

lacinato kale, alubia beans, garlic, chili flake 11

parmesan polenta 12

rosemary fries, herbed aioli 10

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