

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 carrots, black pepper skyr, maple pecans, sorrel 19

tuna crudo, crispy rice, charred pepper, preserved lemon aioli 23

SALADS

baby greens, radish, sherry shallot vinaigrette 15

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

freekeh, snap peas, radish, crispy chickpeas, spring onion, ricotta salata, green tahini 19

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

iceberg wedge, guanciale, celery, walnuts, gorgonzola tarragon ranch 19

PIZZA

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

margherita mozzarella, tomato, oregano, basil 19

caprina fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle 19

speziata spicy soppressata, tomato, mozzarella, calabrian chili honey 20

funghi maitake, beech, fontina, ricotta, caper gremolata 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, roasted zucchini, speck, garlic confit, brown butter, chervil 29

rigatoni, sausage, peas, cream, spicy tomato 29

gnocchi, spring onion soubise, peas, tomatillo, crispy shallot breadcrumb 29

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

MAIN DISHES

grilled pork tomahawk, rye spaetzle, baby carrots, whole grain mustard sauce 39

classic chicken parmesan, linguine, tomato, basil 35

pan seared trout, mashed potatoes, asparagus, lemon beurre blanc, almonds 38

roasted half chicken, warm panzanella salad, chicory, dried cherries, pan sauce vinaigrette 39

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

spiced cauliflower, lentils, coconut tomato sauce, zhong 32

SIDES

peas, calabrian chili crisp 13

asparagus, black garlic agrodolce 13

parmesan polenta 12

rosemary fries, herbed aioli 10

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