

daily specialties

antipasti

BRUSCHETTA SICILIANO
oil cured olives, white anchovy 15

CRAB CAKE
roasted red pepper, caper, remoulade 15

BLOOD ORANGE &
POMEGRANATE SALAD
field greens, goat cheese,
balsamic vinaigrette 13

primi

RICOTTA GNUDI
spinach, roasted oyster mushrooms,
pecorino romano 25

CACIO E PEPE
mafaldine, pecorino romano,
pink peppercorn 23

secondi

GRILLED PORK CHOP
tomato mostarda, horseradish, creamy polenta,
braised Swiss chard, demi glace 42

SEARED HALIBUT
asparagus tomato risotto, salsa verde 37

wood fired pizza

MARGHERITA
San Marzano tomato sauce,
fresh mozzarella, basil, evoo 15

FIG
figs, prosciutto, gorgonzola,
red onion marmellata, saba 17

FUNGHI
caramelized mushrooms, taleggio, pecorino
fresh thyme, extra virgin olive oil 17

BIANCO VERDE
fresh mozzarella, parmigiano,
fontina, arugula 16

PEPPERONI
San Marzano tomato sauce,
margherita pepperoni, fresh mozzarella,
pecorino, basil 16

SALSICCIA
goat horn peppers, ricotta, sausage,
rapini, extra virgin olive oil 18

antipasti

PAN SEARED DAY BOAT SEA SCALLOPS
carrot, ginger & apple puree, spiced pepitas, fried sage 18

HOT BANANA PEPPERS
gorgonzola, anchovy, grilled bread 12

WOOD ROASTED FIGS
prosciutto, gorgonzola, arugula, balsamico 16

FRIED CALAMARI
arugula, grape tomatoes, hot banana peppers, Parmigiano 16

CRISPY OCTOPUS
white bean & saffron puree, crispy fingerling potatoes, orange agrumato, saba 18

STEAMED MUSSELS
white wine, garlic, butter, parsley, crostini 14

ANTIPASTO FOR TWO
cured meats, cheeses,
house giardiniera, castelvetrano olives 28

formaggi

BOUCHERON, France
Goat's milk, creamy, sweet, tangy
ALP BLOSSOM, Austria
Cow's milk, pastoral sweetness, umami, bold
SMOKEY BLUE, Oregon
Cow's milk, hazelnut, sweet caramel, sharp bite
1 for \$7 | 2 for \$14 | 3 for \$21

insalate

ARUGULA
grape tomatoes, red onion,
Parmigiano, lemon, extra virgin
olive oil 13

CAESAR SALAD
FOR TWO
prepared table side 28

WOOD ROASTED
BEET SALAD
mixed greens, mountain Gorgonzola,
pistachio, citrus vinaigrette 15

primi

RIGATONI
caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, breadcrumbs 22

TAGLIATELLE BOLOGNESE
veal, pork & beef ragu, thyme, Parmigiano 28

SAFFRON LINGUINE con COZZE e GAMBARETTI
rock shrimp, mussels, scallions, white wine, butter, bottarga breadcrumbs 28

FAZZOLETTI e PROSCIUTTO di ANATRA
caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 27

RICOTTA CAVATELLI
sausage, rapini, smoked ricotta salata, extra virgin olive oil 27

RAVIOLI di ASTICE e MASCARPONE
lobster and mascarpone ravioli, melted tomatoes, Parmigiano Reggiano 30

secondi

RACK OF LAMB
grilled radicchio, warm whole grain mustard potato salad 43

GRILLED 8 oz. FILET MIGNON
gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 55
ADD 8OZ BUTTER POACHED LOBSTER TAIL 35

GRILLED 16oz. STRIP STEAK
sweet potato puree, caramelized mushroom, cipollini demi-glace, rapini 43
ADD 8OZ BUTTER POACHED LOBSTER TAIL 35

BRANZINO al CARTOCCIO
tomato, fingerling potato, lemon, caper, oil cured olives 38

CONTINENTAL
shrimp scampi, veal francese, hand made tagliatelle 37

HALF ROASTED ORGANIC CHICKEN
prosciutto, sage, lemon butter, Anson Mills farro with caramelized wild mushrooms
and leek braised swiss chard 35

MELANZANE ROLLATINE
roasted eggplant rolled with ricotta, San Marzano tomato sauce, house tagliatelle 25

contorni

BRUSSELS SPROUTS
house made pancetta,
cherries, Marcona almonds 12

FRIED CAULIFLOWER
spicy chili - caper vinaigrette,
Marcona almonds 11

TRUFFLE FRIES
Parmigiano, parsley 9

WOOD ROASTED MUSHROOMS
oyster, chestnut and shiitake mushrooms,
thyme, garlic, lemon, Parmigiano 12

CHEF VALENTINA GARCIA - MONTANO



So that we may better serve you,
please advise your server of any dietary restrictions