

*daily specialties*

*antipasti*

INSALATA TRICOLORE  
*radicchio, escarole, frisse,  
fennel, basil, garlic vinaigrette, gorgonzola 13*

SWEETBREAD BRUSCHETTA  
*scallion pesto 14*

*primi*

MAFALDINE PRIMAVERA  
*broccolini, mushrooms, peas, asparagus,  
mascarpone, confit tomatoes 25*

WHOLE WHEAT SPAGHETTI  
*cauliflower, anchovy,  
ramps, breadcrumbs 25*

*secondi*

SEAFOOD RISOTTO  
*tomato & fennel risotto,  
calamari, shrimp, scallops,  
tobiko, lime crema 35*

SEARED SWORDFISH  
*crispy polenta, pepperonata,  
blistered shishito peppers 32*

SURF n TURF  
*grilled hanger steak, grilled lobster tail,  
jumbo asparagus, mashed potatoes,  
herbed butter 55*

*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  
*sweet pea puree, mint oil, crispy leeks 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  
*harissa aioli, basil cracked potatoes, pickled pearl onions 18*

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

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

*formaggi*

CAMBOZOLA, Germany  
*Cow's milk, creamy, blue, mild*  
ALP BLOSSOM, Austria  
*Cow's milk, pastoral sweetness, umami, bold*  
FIORE SARDO, Italy  
*Sheep's milk, smoky, nutty, hard*  
1 for \$7 | 2 for \$14 | 3 for \$21

*insalate*

ARTICHOKE SALAD  
*mushroom, fennel, arugula,  
truffle lemon vinaigrette,  
grana padano 14*

CAESAR SALAD  
FOR TWO  
*prepared table side 28*

WOOD ROASTED  
BEET SALAD  
*mixed greens, mountain Gorgonzola,  
pistachio, citrus vinaigrette 14*

*primi*

RICOTTA GNUDI  
*spinach, roasted mushrooms, pecorino romano 25*

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  
*green lentils, cauliflower fritters, spiced mint sugo 45*

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  
*'nduja butter, sautéed oyster mushrooms, broccolini 46*  
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 - MONTAÑO



SOUS CHEF  
COLLIN SABERS

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