



Antipasti

OLIVES, kalamata, castelvetro, orange, garlic, chili flake	7
GIARDINIERE, pickled small vegetables, garlic, coriander, thyme	6
WHITE BEAN AND GARLIC SPREAD, truffle oil, grilled bread.....	12
ANTIPASTO BOARD, gnocco fritto, selection of cured meats, parmesan Reggiano....	24

Primi

MOZZARELLA STICKS, parmesan, pomodoro	14
ARANCINI, pomodoro, parmesan, parsley	16
MEATBALLS, pomodoro, mozzarella, parmesan, parsley	16
ROASTED ACORN SQUASH, spicy sausage stuffing, apple, pecorino.....	16
GRILLED BONE MARROW, peppadew jam, pickled shallots, micro-herbs	18
FRIED CALAMARI, smoked sea salt, caper aioli, fried basil	18
MUSSELS GLORIETTA, smoked tomato, onion, garlic, white wine, butter	22

Insalata e Zuppe

CLASSIC CAESAR, torn croutons, shaved parmesan, lemon	13
ARUGULA SALAD, pear, parmesan, aged balsamic, crispy prosciutto	14
KALE, charcuterie vinaigrette, manchego	14
WARM FARRO SALAD, grilled brussels sprouts, radicchio, chickpeas, almonds	14
ZUPPE DEL GIORNO.....	7

Handmade Pastas

SPAGHETTI, pomodoro, basil, parmesan, olive oil (add meatballs +8)	16
CAMPANELLE, pesto, chili flake, bread crumbs	20
GIGLI (VEGAN), butternut squash, sunchokes, mushrooms, sunflower seeds	20
FETTUCCINE, roasted mushrooms, cream, gorgonzola, walnut	22
RICOTTA CAVATELLI, spicy sausage, brown butter, fried sage	23
PAPPARDELLE, braised beef cheek, confit garlic, pecorino	24
MEZZE MANICHE RIGATE (BAKED) elk bolognese, three cheese	24

Secondi

STEELHEAD TROUT, kale, sauce soubise, peppadew relish	26
TRUFFLE HONEY CHICKEN, roasted cauliflower, cream	24
CONFIT RABBIT, caper, lemon, shallot	30
PRIME HANGER STEAK, horseradish cream, smoked shallots	38
BRAISED LAMB SHANK, farro risotto, charred onion, apricot, pistachios.....	42
40oz AGED WAGYU TOMAHAWK RIBEYE, house steak sauces	MP
GRILLED LOBSTER AND MUSSELS, sugo all'arrabiata, onion, fennel, garlic.....	40

Contorni

GRILLED BROCCOLI RABE, piquillo vinaigrette, toasted breadcrumbs	10
ROASTED CAULIFLOWER, cauliflower cream, sultanas, pine nuts.....	10
SAUTEED BITTER GREENS, garlic, chili flake, lemon	8
GRILLED WILD MUSHROOMS, rosemary, shallot, lemon	12

Chef de Cuisine - Tori Arzt, Chef de Partie - Edgar Vargas, General Manager - Chuck Greenwald