



## Antipasti

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OLIVES, kalamata, castelvetrano, 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

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MOZZARELLA STICKS, parmesan, pomodoro .....	14
ARANCINI, pomodoro, parmesan, parsley .....	16
MEATBALLS, pomodoro, mozzarella, parmesan, parsley .....	16
GRILLED ARTICHOKE, green goddess dressing, chili salt, lemon.....	12
FRIED CALAMARI, smoked sea salt, caper aioli, fried basil .....	18
MUSSELS GLORIETTA, smoked tomato, onion, garlic, white wine, butter .....	22
SEARED FOIE GRAS, toasted baguette, peppadew jam .....	22

## Insalata

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CLASSIC CAESAR, torn croutons, shaved parmesan, lemon .....	13
ARUGULA SALAD, pear, parmesan, aged balsamic, crispy prosciutto .....	14
CAPRESE, house-smoked mozzarella, heirloom tomato, pesto, peppadew, balsamic. ....	14
GRILLED ASPARAGUS AND CHICKPEA, piquillo, yuzu, kale, pickled shallot .....	14

## Handmade Pastas

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SPAGHETTI, pomodoro, basil, parmesan, olive oil (add meatballs +8) .....	16
CAMPANELLE, pesto, chili flake, bread crumbs .....	20
GIGLI ALLA NORMA, japanese eggplant, tomato, garlic, basil, caper (vegan) .....	22
FETTUCCINE, roasted mushrooms, cream, gorgonzola, walnut .....	22
RICOTTA CAVATELLI, spicy sausage, brown butter, fried sage .....	23
LINGUINI VONGOLE, manila clams, salumi calabrese, saffron, white wine, butter....	23
MEZZE MANICHE RIGATE (BAKED) elk bolognese, three cheese .....	24

## Secondi

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SCOTTISH SALMON, grilled corn and bean succotash, cilantro pesto. ....	26
TRUFFLE HONEY CHICKEN, fingerling potato salad, bacon, grilled green onion....	24
CONFIT RABBIT, caper, lemon, shallot .....	30
PRIME HANGER STEAK, horseradish cream, smoked shallots .....	34
DRY-AGED WAGYU RIBEYE, bone-in, sauce au poivre.....	48
BISTECCA FIORENTINA, 40oz wagyu porterhouse, herb rubbed, hotel butter .....	MP
WHOLE GRILLED TROUT, heirloom tomato, kale, garlic, olive oil.....	38

## Contorni

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GRILLED CORN AND BEAN SUCCOTASH pickled red onions, cilantro pesto .....	12
FINGERLING POTATO SALAD, bacon, grilled green onion, mustard .....	10
SAUTEED BITTER GREENS, garlic, chili flake, lemon .....	8
GRILLED WILD MUSHROOMS, rosemary, shallot, lemon .....	12

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