



Antipasti

OLIVES, kalamata, castelvetro, orange, garlic, chili flake	7
GIARDINIERE, pickled small vegetables, garlic, coriander, thyme	6
CHARRED EGGPLANT SPREAD, lemon, pine nuts, grilled bread.....	12
ANTIPASTO BOARD, gnocco fritto, selection of cured meats, parmesan, balsamic....	24

Primi

MOZZARELLA STICKS, parmesan, pomodoro	14
ARANCINI, pomodoro, parmesan, parsley	16
MEATBALLS, pomodoro, mozzarella, parmesan, pine nuts.....	16
GRILLED ARTICHOKE, green goddess dressing, chili salt, lemon.....	12
GRILLED BONE MARROW, peppadew jam, pickled shallots, micro-herbs	18
FRIED CALAMARI, smoked sea salt, caper aioli, fried basil	18
MUSSELS GLORIETTA, 'nduja, smoked tomato, onion, garlic, white wine, butter	22
SEARED FOIE GRAS, toasted baguette, pear and fennel mostarda *	22

Insalata

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, lettuces, spring pea, ricotta salata, charred green onion	14

Handmade Pastas

SPAGHETTI, pomodoro, basil, parmesan, olive oil (add meatballs +8)	16
CAMPANELLE, pesto, chili flake, bread crumbs	20
GEMELLI ARRABIATA, tomato, garlic, black olives, fried capers (vegan)	22
FETTUCINE, spring peas, prosciutto, pecorino, parmesan, cream	22
RICOTTA CAVATELLI, spicy sausage, brown butter, fried sage	23
MEZZE MANICHE RIGATE (BAKED) elk bolognese, three cheese	24

Secondi

SCOTTISH SALMON, grilled corn and bean succotash, cilantro pesto *	26
TRUFFLE HONEY CHICKEN, roasted turnips, calabrian chili, pancetta, green onion.....	24
CONFIT RABBIT, capers, lemon, shallot	30
PRIME HANGER STEAK, horseradish cream, smoked shallots *	34
DRY-AGED WAGYU RIBEYE, bone-in, pepe verde (green peppercorn sauce) *	48
BISTECCA FIORENTINA, 40oz wagyu porterhouse, herb rubbed, hotel butter *	MP
GRILLED PORK CHOP, apricot mostarda	32
WHOLE GRILLED TROUT, heirloom tomato, greens, garlic, olive oil	38

Contorni

GRILLED CORN AND BEAN SUCCOTASH pickled red onions, cilantro pesto	12
ROASTED TURNIPS, calabrian chile, grilled green onion, pancetta	10
SAUTEED BITTER GREENS, garlic, chili flake, lemon	8
GRILLED WILD MUSHROOMS, rosemary, shallot, lemon	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef de Cuisine - Edgar Vargas, Sous Chef - David Serrano Rurda, General Manager - Chuck Greenwald