

STARTERS & SHAREABLES

MARINATED OLIVES

balsamic/olive oil/Mediterranean olives/rosemary focaccia

12

ARANCINI

saffron carnaroli/fior di latte/tomato purée/basil/zested parmigiano

16

BRUSCHETTA

heirloom tomato/basil/EVOO

18

POLENTA FRIES

'nduja aioli/zested parmigiano

18

GRILLED LAMB SPEDUCCI

balsamic/fresh herbs/EVOO

18

TRUFFLE FRIES

zested parmigiano/truffle grain mustard aioli

19

PINSA ROMANA

tomato sauce/fiore di latte/'nduja

24

MORTADELLA E PANE

stracciatella/pistachio/crostini/EVOO

24

PROSCIUTTO E FORMAGGIO

parmigiano Reggiano/pecorino Crotonese/crostini

26

CALAMARI E GAMBERI

squid and shrimp/fried **or** grilled

28

SALAD

CLASSIC CAESAR

romaine/croutons/crisp bacon/parmigiano shavings/creamy garlic aioli

19

QUINOA & BEET SALAD

beet purée/arugula/frisée/goat cheese/pomegranate/candied pecans/white balsamic

20

ARUGULA & RADICCHIO

heirloom cherry tomato/goat cheese/pomegranate/hazelnut/aged balsamic/white balsamic

22

RADICCHIO & FRISEE

crisp prosciutto/zested pecorino/hazelnuts/white balsamic/aged balsamic

22

HERB CRUSTED MUSHROOM

baby arugula/frisée/frico/crushed pistachio/aged balsamic/white balsamic

24

GRILLED OCTOPUS

Spanish octopus/chickpea salad/arugula/pistachio/chimichurri/EVOO

28

Add Grilled Chicken or Shrimp
\$12

P A S T A

PENNE ALLA VODKA

bacon/green onion/creamy vodka
sauce

24

RIGATONI CALABRESE

sausage/nduja/cherry tomato/white
wine/straciatella

28

PAPPARDELLE LAMB RAGU

pulled lamb/tomato sauce/lamb
jus/truffle oil/parmigiano/EVOO

30

HOMEMADE SHORT RIB AGNOLOTTI

brown butter/mushrooms/chestnuts/
peas/parmigiano

32

LINGUINE FRUITI DI MARE

tiger shrimp/scallop/king crab/
white wine/tomato sauce

34

E N T R É E S

SEARED CORNISH HEN

parmigiano crusted fingerling potatoes/
heirloom carrots/pepperonata/chimichurri

38

GRILLED BRANZINO

chickpea salad/rapini/roasted beets/
chimichurri

44

ZUPPA DI PESCE

king crab/tiger shrimp/scallops/
mussels/calamari/white wine/tomato
sauce

50

12oz RIBEYE TAGLIATA

parsnip purée/rapini/squash/arugula/veal
jus

56

LAMB CHOPS

parmigiano crusted fingerling
potatoes/heirloom carrots/rapini

59