



ANTIPASTI

Antipasti Misti chef's selection of imported meat and cheese 23.

Spiedini grilled waygu beef skewers, fingerling coins, roasted peppers, rosemary lemon aioli 17.

Burrata di Campana cream filled mozzarella, bosc pears, prosciutto di parma, pomegranate, honeycomb 19.

Cocktail di Gamberi poached gulf shrimp cocktail, horseradish, puttanesca sauce, lemon 18.

Shishito Peperone grilled shishito peppers, 'nduja, parmesan fonduta, garlic breadcrumbs, lemon, ciabatta 14.

INSALATA & ZUPPA

Zuppa italian sausage, tuscan kale, russet potatoes, focaccia croutons, parmesan 11.

Cavolfiore roasted cauliflower, black lentils, baby kale, red grapes, walnuts, lemon dressing 16.

Insalata Tritata romaine, provolone, salami, garbanzo beans, grape tomatoes, peperoncini, red wine vinaigrette 17.

Caesar little gem lettuce, parmigiano reggiano, focaccia croutons 13.

PASTE

half portions available

Spaghetti venison meatballs, san marzano tomatoes, ricotta, basil 15/29.

Gnocchi braised oxtail, brussel sprouts, kombucha squash, pecorino 14/28.

Papardelle traditional bolognese, wild mushrooms, porcini broth, cherry tomatoes, parmesan 14/28.

Tortellini pumpkin and ricotta filled, pomegranate, brown butter, pumpkin seeds, saba 13/25.

Rigatoni rapini, rock shrimp, butternut squash, shiitake mushrooms, pancetta 15/29.

Risotto wild mushrooms, porcini broth, buttered leeks, buratta di campana, truffle oil 16/32.

SECONDI

Branzino roasted broccolini, fingerling potatoes, lemon, capers, brown butter 40.

Bistecca 16 oz grass fed ribeye, delicata squash rings, rosemary butter 41.

Filetto grass fed filet mignon, potato puree, trumpet mushrooms, truffle demi-glace 43.

Parmigiana di Pollo organic chicken breast, san marzano tomato, smoked scarmoza, basil, parmesan 36.

Capesante hudson canyon scallops, herbed polenta, brussel sprouts, stewed oxtail, brown butter, hazelnuts 39.

Porchetta roasted porcelet porchetta, watercress, pink lady apples, fennel, currants, salsa verde, saba 36.

Salmone faroe island salmon, baby carrots, shiitake mushrooms, fingerling potatoes, saffron sugo 32.

CONTORNI

Baby Carrots truffle honey, rosemary butter, herbs

Rapini san marzano tomato, garbanzo beans, parmigiano reggiano

Brussels Sprouts pancetta, caramelized onions, cranberries, goat cheese

Cauliflower arugula walnut pesto, currants, capers, pine nuts

Confit Potatoes garlic, rosemary, black truffle

10.