



ANTIPASTI

Burrata burrata di campana, grilled peaches, watermelon, prosciutto di parma, arugula, smoked honeycomb 19.

Hummus di Ceci ceci bean purée, summer vegetable caponata, pine nuts, mint, piadina 16.

Salsiccia e Peperoni fontina fonduta, grilled shishito peppers, fennel sausage, fennel pollen, crostini 19.

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

INSALATA

Cavolo tuscan kale, blueberries, peaches, grilled sweet corn, pecans, pecorino, 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 14.

PASTE

tasting portions available

Cacio e Pepe bucatini pasta, pecorino sardo, cracked black pepper 13/24.

Gnocchi Verdi sweet corn, oyster mushroom, fresno chilies, basil cream, black truffle 15/29.

Fettuccine rock shrimp, cherry tomatoes, baby squash, spinach, chili, lemon 17/32.

Tortellini corn and taleggio filled, pancetta, charred red onion, thyme, pecorino 15/29.

Cavatelli grilled eggplant, caramelized onions, plum tomatoes, ricotta salata, oregano 14/26.

Chef's Risotto see your server for daily selection 16/32.

SECONDI

Branzino roasted broccolini, fingerling potatoes, lemon caper butter 40.

Filetto grass fed filet mignon, sweet corn puree, grilled shishito peppers, baby corn, tomato vinaigrette 43.

Milanese breaded green circle chicken breast, cherry tomatoes, cucumber, red onion, arugula, lemon, balsamic 35.

Salmone hudson bay salmon, heirloom tomatoes, summer squash, ceci beans, gaeta olives, herb salad 32.

Maiale 14 oz berkshire pork porterhouse, green and yellow wax beans, cherry tomatoes, salsa verde 38.

CONTORNI

Confit Potatoes lemon aioli, horseradish, dill

Broccolini garlic, fresno chili, lemon, parmesan

Creamed Corn fonduta, garlic breadcrumbs, chives

10.

Chef zachery walrath

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness