



ANTIPASTI

Burrata di Campana cream filled mozzarella, cara cara orange, prosciutto di parma, pomegranate, honeycomb 19.

Bruschetta romesco sauce, mixed mushrooms, goat cheese, mint pesto, ciabatta 18.

Fritto Misto semolina crusted fried calamari, rock shrimp, local smelt, saffron calabrian chili aioli, lemon 19.

Shishito Peperone grilled shishito peppers, 'nduja, parmesan fonduta, garlic breadcrumbs, lemon, ciabatta 16.

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

INSALATA & ZUPPA

Zuppa butternut squash, gala apples, cinnamon cream, truffle brown butter 11.

Insalata di Barbabietole roasted red beets, whipped ricotta, pistachio, watercress, truffle honey 14.

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.

Linguine Nero squid ink linguine, spicy soppressata, manila clams, orange saffron sugo, mint 17/32.

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

SECONDI

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

Portobello Ripieno ricotta creamed kale stuffed portobello, marinara, pine nut relish, sunny side egg 29.

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.

Capasante hudson canyon scallops, fennel, grapefruit, blood orange, caper vinaigrette 39.

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

Maiale orange braised pork shank, house pickled cucumber, fresno chilies, herb salad, piadina 36.

CONTORNI

Baby Carrots truffle honey, rosemary butter, herbs

Butter Beans san marzano tomato, mint, parmigiano reggiano

Brussels Sprouts pancetta, caramelized onions, cranberries, goat cheese

Cauliflower heavens honey, brown butter, caperberries, chilies

Confit Potatoes garlic, rosemary, black truffle

10.