

insalata

- 18 **Caesar Salad**
Baby gem lettuce, crisp pancetta, garlic and hemp heart crumb, traditional dressing.
- 16 **Butter Lettuce**
Fresh peas, asparagus, fava beans, lemon cream, citrus vinaigrette.
- 18 **Roasted Heirloom Carrots**
Whipped ricotta, farro, apricots, pistachios, red onion.
- 23 **Caprese Salad**
Heirloom tomatoes, burrata, fresh basil, aged balsamic, basil oil.
- 24 **Seafood Salad**
Octopus, clams, mussels, squid, Green Goddess dressing.

antipasti

- 20 **Mushrooms on Toast**
Wild-foraged mushrooms, leeks, truffle fondue, grilled sourdough.
- 26 **Snake River Beef Tartare**
Truffle aioli, Parmesan crisp, focaccia crostini, pickled mustard seeds.
- 27 **Grilled Calamari**
Sicilian-style, sausage, puttanesca sauce.
- 29 **Prosciutto di Parma**
Marinated peppers, ewe's milk cheese, lavash crackers, house-preserved vegetables.
- 33 **Scallops & Pork Belly**
Corn purée, sautéed greens, radish, Riesling-sage reduction.

Gnocchi	29
<i>Black truffle, Parmesan fondue, house-made dumplings.</i>	
Linguine	46
<i>Poached Atlantic lobster, heirloom tomatoes, baby spinach, lemon mascarpone.</i>	
Rigatoni	32
<i>Rosé sauce, roasted red peppers, rapini, burratini, salsa verde.</i>	
Tagliatelle	36
<i>Seafood pescatore, clams, mussels, shrimp, white wine tomato sugo.</i>	
Pappardelle	33
<i>Sausage ragù, Swiss chard, oyster mushrooms, shaved Parmesan.</i>	
Short Rib Ravioli	44
<i>Creamy mushroom demi-glace, Pecorino, garlic crumbs.</i>	

primi

Beef Tenderloin	58
<i>Truffle-infused tallow marinade, whipped potatoes, seasonal vegetables, charred lemon dressing.</i>	
Rack of Lamb	71
<i>Sweet pea purée, fingerling potatoes, seasonal vegetables, spiced jus, mint gremolata.</i>	

Heritage Chicken	39
<i>Roast garlic & herb polenta, mushroom duxelles, lemon-caper butter sauce.</i>	
Seared Scallops	54
<i>Butter-seared, saffron risotto, white wine, peas, Parmesan.</i>	
Mediterranean Branzino	42
<i>Artichoke & garbanzo bean salad, herb vinaigrette, chicory, frizzled potato strings.</i>	

Smoked Duck Breast	41
<i>Carrot purée, five-spice orange sauce, crisp potato gratin, heirloom carrots, basil oil.</i>	

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