

insalata

- 19 Caesar Salad**
Crisp baby gem lettuce, warmed pancetta, garlic & hemp heart crumb, cured egg yolk, anchovy-black garlic dressing
- 19 Beet & Yuzu**
Roasted & marinated beets with blood orange whipped ricotta, yuzu-miso dressing, candied walnuts, and shiso
- 24 Burrata & Squash**
Creamy burrata with roasted delicata squash, pickled red onions, toasted pepitas, and honey-balsamic glaze
- 23 Winter Greens & Farro**
Baby kale, arugula, & farro in a sesame-parmesan vinaigrette, with roasted wild mushrooms and preserved lemon

antipasti

- 21 Mushrooms on Toast**
Wild foraged mushrooms, leeks, truffle fondue, grilled sourdough
- 27 Dry Aged Beef Tartare**
Snake River Wagyu Beef, crispy onions, sesame-port dressing, bonito mayonnaise, parmesan, & micro basil
- 28 Seared Diver Scallop Crudo**
Thinly sliced Asian pear, yuzu-kosho emulsion, guanciale crisp, and a drizzle of smoked olive oil
- 27 Grilled Calamari**
Sicilian style, sausage, puttanesca
- 26 Crisp Potato Pavé**
Sweet onion soubise, with crème fraîche, sturgeon caviar, smoked salmon & micro arugula

Gnocchi	29
<i>A Cucci classic, hand-rolled pillowy potato dumplings, black truffles, parmesan fondue</i>	
Linguini	48
<i>Poached Atlantic lobster, prosecco-chive butter, heirloom tomatoes, and baby spinach</i>	
Tortellini	32
<i>Hand pinched pasta with ricotta filing, in a wild mushroom & chestnut brodo, finished with truffle oil, roasted squash & crumbled pistachios</i>	
Squid Ink Chittara	39
<i>Charred octopus, manilla clams, mussels, Calabrian chilis, confit garlic, bottarga, with a lemony pangrattato</i>	
Pappardelle	38
<i>Broad egg rich noodles in a rich wild boar & pork shoulder ragu, with honey crisp apples, & porcini mushrooms</i>	
Agnolotti	42
<i>Silky red wine braised beef cheek, sage-brown butter sauce, semi-dried tomatoes, fermented garlic-honey shallots</i>	
Martins Beef Tenderloin	62
<i>Grilled beef tenderloin, with demi-glace, served with whipped potatoes, seasonal vegetables, & a bold bone marrow & parsley butter</i>	
Herb-Crusted Rack of Lamb	74
<i>Rosemary-thyme crust, winter squash purée, crispy rosemary potatoes, seasonal vegetables, natural jus</i>	
Chestnut & Ricotta Filled Heritage Chicken	43
<i>Boneless half chicken, with spun potatoes, braised kale, & preserved pearl onion pan jus</i>	
Calabrian Shrimp Risotto	39
<i>Saffron-tomato sugo, seared shrimp with charred heirloom cherry tomatoes, crispy ginger & a chili-lemon oil</i>	
Roast Organic Salmon	49
<i>Slow-cooked Umbrian lentils, with caramelized root vegetables, & an Amarone-lobster sauce</i>	
Smoked Duck Breast	44
<i>Pan-fried crisped duck breast, silky celeriac puree, herb smashed potatoes, Amarena cherry reduction sauce, & seasonal vegetables</i>	
Barolo-Braised Beef Short Rib	58
<i>Confit garlic & thyme polenta, seasonal vegetables, fingerling potato chips, espresso jus</i>	

primi

secondi