



AUTUMN

ANTIPASTI

EGGPLANT CAPONATA CROSTINI, mozzarella di bufala	11
PEEKYTOE CRAB CROSTINI, celery root, apple	16
YELLOWTAIL, grated lime, orange confit, sea salt	16
BURRATA PUGLIESE, warm white mushroom, EV olive oil	19
SAN DANIELE PROSCIUTTO, roasted pear, gorgonzola crostini, walnut	16
SPICED TUNA CRUDO, meyer lemon yogurt, charred broccoli sprouts	16
VEAL & MORTADELLA MEATBALLS, pomodoro sauce, garlic-parsley focaccia ...	18
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette	14
CAVOLO NERO SALAD, radicchio, fennel, lemon-thyme, pignoli pangritata	12
GRILLED OCTOPUS, crushed fingerling potatoes, capers, pickled celery	16
BRUSSELS SPROUTS & SALSIFY SALAD, pancetta, cipollini, hazelnuts	15

PIE

SOPPRESSATA PICCANTE, tomato, mozzarella, sicilian oregano	16
WHITE MUSHROOM, truffle paste, fontina, taleggio, sage	19
QUATTRO FORMAGGI, fontina, robiola, taleggio, mozzarella, shishito	19
SPECK, toma, smoked prosciutto, caraway	21

PIATTI DEL GIORNO

our featured lunch items

LOCH DUART SALMON & AVOCADO, mâche salad, charred kale, lemon oil	26
ROASTED CHICKEN & TUSCAN KALE, pecorino, lemon vinaigrette	25
PROSCIUTTO & ARTICHOKE SANDWICH, mortadella, olive, arugula, mint .	19
OMELETTE SOUFFLÉ CACIO E PEPE, rucola salad, lemon-garlic olive oil	17

PASTA

PIPE RIGATE, veal shoulder bolognese, parmesan	25
AGNOLOTTI, scallops, lobster, shrimp, lemon-mascarpone	31
TORTIGLIONI, spicy sausage, bitter greens, pignoli, pecorino sardo	24

MAIN

BRANZINO, swiss chard, cremini mushrooms, meyer lemon	30
BLACKENED SCALLOPS, cauliflower, lime-brown butter, hazelnuts	31
SKIRT STEAK, parmesan-creamed escarole, beech mushrooms, barolo sauce	32
WOOD OVEN ROASTED CHICKEN, charred broccoli rabe, preserved lemon	28

SIDE

charred cauliflower, capers, pecorino	10
broccoli, besciamella, aged provolone	9
brussels sprouts, honey, guanciale	10
marble potatoes, garlic, rosemary	9