



WINTER

ANTIPASTI

EGGPLANT CAPONATA CROSTINI, mozzarella di bufala	12
PEEKYTOE CRAB CROSTINI, celery root, apple	17
YELLOWTAIL, grated lime, orange confit, sea salt	17
BURRATA PUGLIESE, warm butternut squash, black truffle vinaigrette.....	19
SAN DANIELE PROSCIUTTO, roasted pear, gorgonzola crostini, walnut	18
SPICED TUNA CRUDO, meyer lemon yogurt, charred broccoli sprouts	17
VEAL & MORTADELLA MEATBALLS, pomodoro sauce, garlic-parsley focaccia ...	19
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette	14
CAVOLO NERO SALAD, radicchio, fennel, lemon-thyme, pignoli pangritata	13
GRILLED OCTOPUS, crushed fingerling potatoes, capers, pickled celery	17
BRUSSELS SPROUTS & SALSIFY SALAD, pancetta, cipollini, hazelnuts	16

PIE

SOPPRESSATA PICCANTE, tomato, mozzarella, sicilian oregano	20
WHITE MUSHROOM, truffle paste, fontina, taleggio, sage	23
KALE, tomato, caciocavallo, mozzarella di buffalo, chili de arbol oil	19
BRUSSELS SPROUTS, speck, robiola, stracchino, onion	23

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 .	21
OMELETTE SOUFFLÉ CACIO E PEPE, rucola salad, lemon-garlic olive oil	17

PASTA

PIPE RIGATE, veal shoulder bolognese, parmesan	27
AGNOLOTTI, spinach & ricotta, black winter truffle	31
TORTIGLIONI, spicy sausage, bitter greens, pignoli, pecorino sardo	24

MAIN

BRANZINO, swiss chard, cremini mushrooms, meyer lemon	32
BLACKENED SCALLOPS, cauliflower, lime-brown butter, hazelnuts	32
FILET MIGNON, smoked mashed fingerling, cipollini, gorgonzola, barolo sauce	34
WOOD OVEN ROASTED CHICKEN, charred broccoli rabe, preserved lemon	28

SIDE

charred cauliflower, capers, pecorino	11
brussels sprouts, honey, guanciale	11
marble potatoes, cacio e pepe	10

CHEF LAURENT TOURONDEL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness