

## FOCACCIA

- Dolly Focaccia** 6  
roasted garlic. herbs. olive oil
- Focaccia of the Day** 8  
lemon. chili flake. fennel pollen

## ANTIPASTI

- Marinated Olives** 9  
white Gaeta & Cerignola olives. orange.  
chili flake. fennel. marinated onion
- Butter Lettuce** 12  
French tarragon dressing. walnuts. cracked olives. radish
- Kale Caesar\*** 12  
Ricotta Salata. lemon. capers. rye crisp
- Grilled Asparagus\*** 13  
bernaise. roasted hazelnuts. herbs
- Grilled Cauliflower with Farro Salad** 14  
sun dried tomato citronette. pine nuts

## PASTA

- Tagliatelle al Burro** 17  
Parmigiano extra Vecchio. cracked pepper. french butter  
add wild porcini mushrooms +8
- Rigatoni Verde** 16  
snap peas. asparagus. pesto. pine nut gremolata
- Chitarra** 20  
Manilla clams. tomato, fennel and Aleppo butter. bread crumbs

## MAINS

- Sicilian Eggplant Parmigiana** 20  
tomato passata. basil. provolone. grilled focaccia
- Crispy Chicken Confit** 25  
artichoke. almonds. fregula. saba
- Spanish Octopus** 22  
crispy potatoes. confit cherry tomatoes. rosé salsa verde
- Roasted Chicken** 25  
Calabrian chili tomato sauce. mozzarella. bread crumbs
- Bavette Steak with Tapenade\*** 29  
shaved summer squash. black olive oil
- Fennel Crusted Ribeye for 2\*** 54  
mixed onion agrodolce

## SIDES

- Herbed Frites with Aioli\*** 9
- Polenta with Fried Mushrooms** 12  
rosemary. thyme. paprika. mushroom jus
- Pork & Lamb Meatballs** 12  
tomato. basil. Pecorino Romano

*Chef de Cuisine - Patrick Lynch*  
*Sous Chef - Casey Brigan*  
*Culinary Director - Natalie Gullish*

*Please inform us of any dietary restrictions or allergies. Substitutions politely declined.*

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