



## DINNER MENU

### STARTERS & SALADS

SOUP OF THE DAY 7

OLIVES & GRISSINI 7  
herbs, olive oil, grana padano breadsticks

BURRATA 12  
olives, chili, preserved lemon, crostini

HAMACHI CRUDO 14  
yellowtail sashimi, fennel, radish,  
pomegranate seed, yuzu citrus, olive oil

CAESAR 11  
little gem lettuce, grana padano, croutons

BABY KALE SALAD 11  
baby carrot, rutabaga, radish,  
hazelnuts, granny smith apple,  
citrus-tamari vinaigrette

CHEESE BOARD 18  
selection of 3 artisanal cheeses,  
fig compote, grapes, almonds

CHARCUTERIE BOARD 25  
selection of artisanal charcuterie &  
cheeses, mustard, fig compote, cornichons

TODAY'S OYSTERS  
6 for 15 / 12 for 30  
mignonette, horseradish, lemon wedge

### PIZZAS

housemade dough | 3-day proof

MARGHERITA 18  
tomato, basil, fior di latte

FUNGHI 19  
butter braised leeks, chives,  
roasted wild mushrooms, grana padano,  
truffle oil

SALSICCIA 22  
fennel sausage, capers, red onion,  
smoked tomato, fior di latte, gremolata

BIANCA 22  
castelvetrano olives, fingerling potato,  
pancetta, fior di latte, pickled red onion,  
grana padano, lemon zest

### HOUSEMADE PASTA

CHITARRA 22  
thick hand cut noodles, pine nuts,  
sicilian pork meatballs, marinara

TONNARELLI 28  
squid ink pasta, sea urchin, olive oil,  
fried bread crumbs

PAPPARDELLE 25  
flat wide pasta, angus beef ragu,  
horseradish gremolata

LASAGNA 21  
mushroom ragu, grana padano, bechamel

### MAINS

GRILLED PORK CHOP 30  
caramelized fennel, pancetta, lemon,  
salsa verde

CHICKEN CACCIATORE 28  
braised 1/2 mary's chicken, porcini,  
red bell peppers, sweet onion, tomato,  
castelvetrano olives, white wine

GRILLED WHOLE BRANZINO MP  
sea salt chimichurri, grilled lemon

STEAK FRITES 29  
flannery's 8oz hanger w/ truffle fries

BISTECCA FLORENTINE 125  
flannery's 14-day, dry-aged 32 oz  
porterhouse steak

### SIDES

TRUFFLE FRIES 9

SPICY ALMONDS 5

BREAD & OLIVE OIL 5

FRIED BRUSSEL SPROUTS 8

ROASTED FINGERLING 7

POTATOES

GRILLED ASPARAGUS 9

Please let us know of any dietary restrictions or food allergies.

Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.

An 18% gratuity will be added to all parties of 6 or more.

A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.