



## DINNER MENU

### STARTERS & SALADS

<b>SOUP OF THE DAY</b>	7
<b>OLIVES &amp; GRISSINI</b> herbs, olive oil, grana padano breadsticks	7
<b>BURRATA</b> olives, chili, preserved lemon, crostini	12
<b>HAMACHI CRUDO</b> yellowtail sashimi, fennel, radish, pomegranate seeds, yuzu citrus, olive oil	14
<b>SEARED AHI TUNA</b> haricots verts, creme fraiche, shallots, chives, chervil	15
<b>CAESAR</b> little gem lettuce, grana padano, croutons	11
<b>BABY KALE SALAD</b> baby carrot, rutabaga, radish, hazelnuts, granny smith apple, citrus-tamari vinaigrette	11
<b>CHEESE BOARD</b> selection of 3 artisanal cheeses, fig compote, grapes, almonds	18
<b>CHARCUTERIE BOARD</b> selection of artisanal charcuterie & cheeses, mustard, fig compote, cornichons	25
<b>TODAY'S OYSTERS</b> 6 for 15 / 12 for 30 mignonette, horseradish, lemon wedge	

### PIZZAS

housemade dough | 3-day proof

<b>MARGHERITA</b> tomato, basil, fior di latte	18
<b>FUNGHI</b> butter braised leeks, chives, roasted wild mushrooms, grana padano, truffle oil	19
<b>SALSICCIA</b> fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata	22
<b>BIANCA</b> castelvetrano olives, fingerling potato, pancetta, fior di latte, pickled red onion, grana padano, lemon zest	22

### HOUSEMADE PASTA

<b>CHITARRA</b> thick hand cut noodles, pine nuts, sicilian pork meatballs, marinara	22
<b>TONNARELLI</b> squid ink pasta, clams, mussels, parsley, tomato, fennel, castelvetrano, olive ragu	25
<b>PAPPARDELLE</b> flat wide pasta, angus beef ragu, horseradish gremolata	25
<b>LASAGNA</b> mushroom ragù, grana padano, bechamel, chives, truffle oil	21

### MAINS

<b>GRILLED PORK CHOP</b> caramelized fennel, pancetta, lemon, salsa verde	30
<b>CHICKEN CACCIATORE</b> braised 1/2 mary's chicken, porcini, red bell peppers, sweet onion, tomato, castelvetrano olives, white wine	28
<b>SCOTTISH SALMON</b> caponata, eggplant, red bell peppers, celery, red onion, golden raisins, basil, red wine vinegar	29
<b>STEAK FRITES</b> flannery's 14-day dry-aged wagyu, new york strip loin, watercress, truffle fries	39
<b>GRILLED HANGER STEAK</b> flannery's beef, asparagus, potato puree, tarragon demi glace	32

### SIDES

<b>TRUFFLE FRIES</b>	9
<b>SPICY ALMONDS</b>	5
<b>BREAD &amp; OLIVE OIL</b>	5
<b>FRIED BRUSSEL SPROUTS</b>	8
<b>GRILLED ASPARAGUS</b>	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.