



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 seeds, yuzu citrus, olive oil

SEARED AHI TUNA 15
haricots verts, creme fraiche, shallots,
chives, chervil

CAESAR 11
little gem lettuce, grana padano, croutons

CHOPPED BABY KALE 11
coriander giardiniera, toasted hazelnuts,
vinaigrette royale, lemon zest

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 25
squid ink pasta, clams, mussels, parsley,
tomato, fennel, castelvetrano, olive ragu

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

LASAGNA 21
mushroom, grana padano, bechamel,
chives, truffle oil

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

SCOTTISH SALMON 29
eggplant, red bell peppers, celery
red onion, golden raisins, basil,
red wine vinegar

STEAK FRITES 39
Flannery's 14-day dry-aged wagyu,
new york strip loin, watercress, truffle fries

GRILLED HANGER STEAK 32
Flannery's beef, asparagus, potato puree,
tarragon demi glace

SIDES

TRUFFLE FRIES 9

SPICY ALMONDS 5

BREAD & OLIVE OIL 5

FRIED BRUSSELS SPROUTS 8

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.