

bread + spreads

- chicken liver pâté | barolo soaked fig 9.5
- roasted red pepper hummus | pumpkin seed crunch 9.
- hot smoked salmon + labneh | horseradish + hemp + fennel pollen 9.5

salad

- tricolore | speckled romaine + endive + radicchio + bibb + radish + grana padano + honey lemon vinaigrette 11. / family style 25.
- chopped | casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb* 13.5 / family style 31.
- beet + stonefruit | frisee + arugula + toasted quinoa + lemon yogurt 13.5
- burrata + heirloom tomato | hearts of palm + gaeta olive + watercress + buckwheat + ciabatta toast 14.5

small plates

- charred cauliflower | fennel + pine nut + golden raisin + mint + yogurt* 11.
- fried squash blossoms | lemon ricotta + saffron aioli + chimichurri 14.5
- potato gnocchi | creamy duck sausage + rapini + green onion 14.
- rib eye carpaccio | pickled onion + cured egg yolk + crisp taro + smoked beef tallow aioili** 14.5
- hamachi crudo | calabrian chili + mint + crispy quinoa + lemon + evoo** 16.
- octopus | red potato + mâche + peppadew pepper + mint + salsa verde + lemon sheep yogurt 16.
- polenta board | creamy mascarpone polenta + chef’s whim ragu 16.
- cheese + salumi platter | chef’s whim + seasonal accompaniments* 24.

pizza

- burrata + rapini pesto | castelvetrano olive + chili + lemon 16.5
- margherita | san marzano tomato + house made mozzarella + basil 16.
- casalingo pepperoni + fennel sausage | mozzarella + peppadew pepper 17.5
- bianca | mortadella + rosemary ricotta + besciamella + pecorino + meyer lemon + pistachio* 16.5
- mushroom + goat cheese | caramelized onion + truffle oil + fresh herb 17.
- date + ricotta + bacon | smoked almond + arugula + parmesan + balsamic* 17.
- + fennel sausage 2. / + farm egg 2.5 / + white anchovy 3. / + prosciutto 3.5

pasta gluten-free available upon request

- agnolotti | roasted sunchoke + english pea + abalone mushroom + ramp + mint + garrotxa goat cheese 21.
- tagliatelle | veal and pork bolognese + grana padano 19.5 / family style 48.
- strozzapreti | mushroom + mustard green + mustard brodo + mimolette + rosemary porcini breadcrumb 20.
- bucatini | guanciale + tomato + chili + pecorino + hen egg** 21. / family style 52.
- pappardelle | short rib + cremini mushroom + carrot + parmesan 24.5 / family style 59.
- squid ink radiatore | mussel + clam + calamari + shrimp + green garlic + serrano chili + tomato 24.

large plates

- wagyu burger | taleggio + port wine onion + porcini aioli + brioche bun + fries** 19.
- half chicken frá diavolo | polenta + broccolini + preserved garlic + lemon 24.
- roasted lamb loin | summer squash + heirloom pepper + watercress puree + salsa rosa 33.
- whole roasted branzino | gigante bean ragu + blistered tomato + fennel + caper + tarragon 31.
- 16oz bone-in ribeye | herb smashed potato + oven roasted garlic + red wine butter 43.

sides

- giant meatball 9.5 / truffle parm fries 8.5 / creamy polenta 8.5 / burnt brussels sprouts 9.

bread service only upon request / family style serves 3-4 guests / *NUT ALLERGY / **these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.