



ANTIPASTI

BURRATA	Piquillo Pepper, Marcona Almond, Agrodolce, Focaccia 16
FRITTO MISTO	Shrimp, Calamari, Haricot Vert, Calabrian Chili 14
ARANCINI	Saffron, Cold-Pressed Lemon Oil, Pecorino, Tarragon 15
CRUDO	Yellowtail, Serrano, Coriander, Shiro Dashi 21
CAESAR SALAD	Romaine Hearts, Endive, Boquerón, Parmigiano Reggiano 14
ARUGULA SALAD	Fines Herbs, Sherry Vinegar, Pickled Shallots, Sunflower Seeds, Smoked Gouda 14

MAIN COURSE

STURGEON	Soubise, Roasted Maitake, Horseradish 38
10 OZ. DRY AGED STRIP LOIN	Potato Gratin, Chimichurri, Jus 55
ROASTED CHICKEN BREAST	Sweet Corn Mushroom Ragout, Grain Mustard Jus 31
GARGANELLI	Boquerones, Castelvetrano Olives, Capers, Tomato 24
BUCATINI	Pancetta, Bottarga, English Peas 23

FLATBREAD

MARGHERITA	Heirloom Tomato, Basil, Burrata, Agrumato Olive Oil, Sea Salt 18
CALABRIAN	Nduja, Manchego, Fig Mostarda, Mint 20
ITALIAN	Prosciutto, Salami, Parmigiano Reggiano, Arugula 21

VEGETABLES

MACÉDOINE	Haricot Vert, English Peas, Aioli, Fried Leeks 8
POMMES FRITES	Parmigiano Reggiano, Oregano, Garlic, Calabrian Chili 12
CHILLED WHITE ASPARAGUS	Black Truffle, Buttermilk, Ricotta Salata 15
POMMES PURÉE	Yukon Potatoes, Cultured Butter, Gruyère 9