

FOR THE TABLE

Meatballs	crushed San Marzano tomato, bread crumbs, parmigiano	13
Crispy Octopus	wheat berry, shaved almond, olive purée	18
Tuna Tartare 🌶️	espelette pepper, avocado mousse, cumin, coriander	19
Calamari	crispy calamari, haricot vert, artichoke, lemon	17
Salmon Tartare	trout roe, shaved radish, lemon purée	17
Arancini	crispy risotto, Italian sausage, chimichurri	12
Marinated Olives ✓	preserved lemon, rosemary, oregano	8

CHARCUTERIE & CHEESE

Artisanal Cheeses & Sliced Cured Meats
22/35

SALAD

Burrata ✓	ciabatta panzanella tomato salad, sunflower shoot	17
Frisée ✓	red endive, Asian pear, toasted pecan, blue cheese	15
Spicy Kale Caesar 🌶️	pickled red onion, serrano pepper, fresh mint, parmigiano	17
Baby Beet ✓	ricotta, cucumber, candied pecan, cherry vinaigrette	16
House ✓	seasonal greens, shaved fennel, cherry tomato, vinaigrette	14

BRUSCHETTA

Burrata ✓	local burrata cheese, tomato, balsamic	12	Avocado ✓	radish, ricotta salata, chili oil	12	Yellowfin	red onion, tomato, castelvetrano olive	12	Bone Marrow	garlic, chive, salt, cracked pepper	12	Truffled Honey ✓	goat cheese, hazelnuts, sea salt	12
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HOUSEMADE PASTA

Spicy Ricotta Bolognese	fettuccine, bolognese blend, parmigiano	24
Pistachio Pesto 🌶️ ✓	toasted pistachio, fresh basil, parmigiano	22
Bucatini alla Bottarga	chili flakes, fresh parsley, garlic, lemon	23
Brown Butter Gnocchi	braised lamb, hazelnut, piave cheese	25
Spaghetti Pomodoro ✓	San Marzano tomato, fresh basil, parmigiano add meatballs	17 +5
Cacio e Pepe 🌶️ ✓	crushed black pepper, grana padano, pecorino	19
Lasagna Al Forno	bolognese blend, crispy eggplant, fresh mozzarella	23

Select pastas can be made gluten free and vegan

FROM THE GRILL

Porterhouse for Two	32 oz, porcini purée rub	MP
Seafood Cioppino 🌶️	prawns, mussels, calamari, heirloom tomato, cioppino broth	32
Brick Pressed Half-Chicken	pan seared, mashed potato	27
Market Fish	risotto, parmigiano, arugala, grilled lemon	MP
Bone-In New York Strip	14 oz, 28 day dry-aged, smoked bacon jus	31
Crispy Veal Milanese	bone-in, watercress, lemon, prosciutto, ricotta salata	30

PIZZA

Prosciutto Di Parma	local stracciatella, fresh mozzarella, arugula, cherry tomato	22
Quattro Formaggi ✓	whipped goat cheese, fontina, fresh mozzarella, parmigiano, mission fig, white truffle oil, aleppo honey	22
Margherita ✓	fresh mozzarella & basil, San Marzano tomato	17
Wild Mushroom ✓	fontina, pepperoncini, mushroom purée, spring onion	22
Inferno 🌶️	spicy capicola, fresh mozzarella, parmigiano, red chili flakes, housemade chili oil	23
La Capizza	half margherita pizza & half calzone with choice of prosciutto, inferno, or mushroom filling	22

SIDES

Broccolini ✓	roasted garlic, fried red onion, chile de árbol	9
Motley Mushrooms ✓	garlic confit, bread crumbs, lemon	9
Brussels Sprouts ✓	local honey, Thai chili, ricotta salata	10
Truffle Mashed Potatoes ✓	roasted garlic, bread crumbs, fontina, truffle oil	10



Instantly see photos of our dishes by holding your smartphone camera over this barcode!

🌶️ spicy ✓ vegetarian

18% service charge may be added to parties of 5 or more