

A gratuity of 20% will be added to groups of six or more

EXPERIENCE THE ENTIRE MENU
3 COURSE \$90/PERSON, WITH PAIRINGS \$125



STARTERS

TUNA CRUDA \$20
*Roasted Peppers, Capers,
Salsa Verde, Garlic Emulsion, Mint*

CARPACCIO \$26
*Pickled Fresno and Artichokes,
Arugula, Tomato, Black Pepper Oil*

CUCUMBER AND RADISHES \$11
*Gaeta Olives, Shallots, Aleppo Chile,
Yogurt Vinaigrette, Oregano*

BURRATA \$19
*Tomatoes, Oranges, Herb Salad,
Olive Salt, EVOO*

MELON SALAD \$12
*Prosciutto, Tarragon,
Ricotta Salata, Honey Vinegar*

GRILLED ROMAINE \$10
*Bruschetta, Grana Padano,
Lemon-Anchovy Citronette*

PASTAS & RISOTTOS

SPAGHETTI ALLA CHITTARA \$15
Arrabbiata, Pecorino

SAFFRON-RICOTTA GNOCCHI \$19
Ragu alla Bolognese, Parmigiano Reggiano

TAGLIERINI \$23
*Olive Oil Poached Tuna, Tomato, Olives, Capers,
Chiles, Parsley, Lemon, Ricotta Salata*

LOBSTER RAVIOLI \$47
*Lime Ricotta, Green Bean Roasted
Corn Ragu, Lobster-Tomato Broth*

ROASTED CORN-ZUCCHINI RISOTTO \$23
Toasted Cornbreadcrumbs, Stracchino, Basil

SPINACH RISOTTO \$24
Golden Raisins, Pinenuts, Podda

ENTREES

BRANZINO \$56
*Broccoli Rabe, Yukon Potatoes, Tomato,
Preserved Lemon-Olive relish*

SCALLOPS \$48
*Fava Beans, Corn, Sweet Garlic,
Saffron, Basil*

CHICKEN \$28
*Rosemary and Garlic, Potato Puree,
Savoy Cabbage, Battuto, Lemon Reduction*

TRIO OF GRILLED PORK \$32
*Tenderloin, Belly, Luganega,
Sweet Corn Polenta, Figs, Arugula, Herb Oil*

BEEF STRIPLOIN \$46
*Cannellini Beans, Spinach with Golden Raisins
And Pinenuts, Lemon-Rosemary Butter*

BEEF FILET \$56
*Polenta di Semolino, Baby Squash and
Eggplant, Mozzarella, Agro-Dolce*

Consuming raw or undercooked food may increase your risk of foodborne illness