

CICCHETTI

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|---|----|
| Marinated olives, lemon zest, fennel seeds pb gf | 12 |
| Meatballs, tomato sauce, basil | 18 |
| San Daniele, parmesan, focaccia | 28 |
| Whipped ricotta, truffle honey, crostini v | 20 |
| Baked gnocchi romana, gorgonzola v | 21 |
| Ham & cheese croquettes, aioli | 14 |

APPETIZERS

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| Burrata | 25 |
| baby heirloom, basil pesto, pickled onion v, gf | |
| Grilled octopus, lemon, capers & olives gf | 32 |
| Calamari fritti, lemon, chili, aioli | 22 |
| Lentil & butternut squash soup pb | 16 |
| Diver scallops, lemon & capers | 24 |
| Artichokes | 24 |
| parmesan fonduta, truffle vinaigrette | |

CARPACCIO & TARTARE

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|---|----|
| Beef carpaccio, venetian dressing * gf | 28 |
| Ahi tuna tartare, avocado, chili, mint * gf | 30 |
| Vitello tonnato, caper berries gf | 26 |
| Beef tartare, summer truffle, quail egg * gf | 33 |

SALADS add burrata, chicken, shrimp, salmon 12

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| Butter lettuce | 17 |
| avocado, sherry vinaigrette pb, gf | |
| Chopped salad chicken, cheddar, bacon, egg gf | 24 |
| Baby gem | 20 |
| golden beets, orange, crispy quinoa, pickled beets gf pb | |

ADD BLACK TRUFFLE 50

Shaved truffle can be added to any dish

WOOD OVEN PIZZA

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|---|----|
| Buffalo mozzarella, tomato, oregano | 28 |
| Olives, capers, tomato & basil pb | 22 |
| Calabrian sausage, broccolini, provolone | 28 |
| Truffle, goat cheese, zucchini blossom v | 58 |
| Artichoke, provolone, pomodorini, anchovies | 33 |
| Spicy salami and mushrooms | 26 |

PASTA

| | |
|--|----|
| Orecchiette | 28 |
| kale pesto, broccoli, dried tomato, peperoncino pb | |
| Spaghetti lobster, chili, tomato, basil | 59 |
| Tortelli zucca | 26 |
| brown butter, sage, pumpkin seeds v | |
| Agnolotti del plin, truffle & parmesan | 42 |
| Rigatoni beef bolognese, parmesan | 29 |
| Gnocchi, short ribs & mushrooms | 32 |
| Paccheri, shrimp, calamari, mussels | 40 |

MAINS

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| Salmon | 37 |
| heirloom cauliflower, basil aioli | |
| Branzino, spinach, tomato & olives gf | 49 |
| Lamb chops, butternut squash, chard | 52 |
| Chicken paillard, rucola & tomato gf | 28 |
| Filet mignon, potatoes, mushroom sauce | 65 |
| Eggplant parmigiana, wild arugula v | 25 |
| Pork chop, cannellini beans, mustard sauce | 48 |

22oz BONE IN RIB EYE 98

DOVER SOLE, lemon caper 74

VEAL CHOP MILANESE 80

SIDES all 12

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| Fries Roasted rosemary potatoes gf |
| Green leaves Sauteed spinach gf |
| Arugula & parmesan |
| Broccolini, parmesan, chili gf |

pb plant based | **gf** gluten free | **v** vegetarian

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

WHITE BY THE GLASS

| | glass btl |
|--|-------------|
| Vermentino, Zanatta, DOC, Sardegna, Italy '22 | 16 60 |
| Pinot Grigio, Torre di Luna, Veneto '21 o | 17 63 |
| Gavi di Gavi, Carbone, Piedmont '22 | 18 68 |
| Chardonnay, Terre Siciliane, Sicily '22 o | 18 68 |
| Sauvignon Blanc Framingham, Marlborough '22 | 19 71 |
| Sancerre, Domaine Le Montoire, France '22 | 24 93 |
| Roero, Arneis Cecu, Piedmont '22 | 28 105 |
| Chardonnay, Far Niente, Napa Valley '22 | 49 179 |

RED BY THE GLASS

| | glass btl |
|---|-------------|
| Sangiovese, Terre de la Custodia, Umbria, Italy '21 | 16 60 |
| Nero d'Avola, Gorgi Tondi, Luce di Luna, Sicily, Italy '22 | 17 64 |
| Malbec, Solar del alma, Mendoza, Argentina '22 o | 18 66 |
| Pinot Noir, Dough, Oregon '21 o | 19 72 |
| Chianti, Giulio Di Medici '19 | 21 82 |
| Cabernet Sauvignon, One Stone, Paso Robles, CA '21 o | 22 93 |
| Cabernet Sauvignon, Penfold Bin 389, Australia '20 | 28 131 |
| Brunello, Di Montalcino, Romitorio, Tuscany '18 | 45 220 |

SPARKLING

| | glass btl |
|---|-------------|
| Chandon, Brut, Napa Valley, USA NV | 97 |
| Ferrari, Brut, Trentino, Italy NV | 99 |
| Moet & Chandon, Imperial Brut, Epernay, France NV | 28 115 |
| Veuve Clicquot, Yellow label, Reims, France NV | 34 138 |
| Moet & Chandon, Rose Imperial, Epernay, France NV | 35 250 |

ROSÉ

| | glass btl |
|---|-------------|
| Perle Rose, IGP, Vin De PaJut, France '22 | 16 60 |
| Lady A, Provence IGP, France '21 o | 19 76 |
| Rumor, Cotes de Provence, France '22 | 20 78 |
| Chateau d'Esclans Rock Angel, Cotes de Provence '21 | 25 97 |
| Chateau d'Esclans Garrus, Cotes de Provence '20 | 320 |

ITALIAN WHITE

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| Falanghina, De Falco, Beneventano '21 | 68 |
| Gewurztraminer, Erste Neue, Alto Adige '22 | 80 |
| Greco di Tufo, De Falco, Avellino '21 o | 82 |
| Vermentino, Guado al Tasso, Tuscany '22 | 84 |
| Sauvignon Blanc, Petrusa, Friuli Colli Orientali '22 | 88 |
| Pinor Grigio, Jerman, Friuli '22 | 115 |
| Gavi di Gavi, Black Label, La Scolca '21 | 165 |
| Chardonnay, 'Cervaro della Sala', Antinori, Umbria '21 | 190 |
| Etna Bianco Tornatore, Pietrarizzo, Sicily '20 | 195 |

ITALIAN RED

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| Merlot, La Sinta, 'Col Beato', Lombardy '22 | 66 |
| Super Tuscan, Tenuta L'Impostino, Tuscany '19 | 80 |
| Cabernet Franc 'Fiammante', Capua, Tuscany '21 | 80 |
| Primitivo, Tormaresca, Apulia '19 | 80 |
| Rosso di Montalcino, Pian Delle Vigne, Tuscany '20 | 90 |
| Le Volte', Tenuta dell'Ornellaia, Tuscany '21 | 91 |
| Nebbiolo, Sordo, Langhe, Piedmont '19 | 103 |
| Sagrantino, Perticaia, 'Montefalco', Umbria '15 | 115 |
| Barbaresco, Prunotto, Piedmont '19 | 119 |
| Brunello di Montalcino, Collosorbo, Tuscany '18 | 157 |
| Lula, Collosorbo, Toscana rosso, Tuscany '17 | 169 |

REST OF THE WORLD WHITE

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| Sauvignon Blanc, La Petite Perriere, France '22 | 72 |
| Albarino, Pazo del Lusco, Rias Baixas, Spain '21 | 75 |
| Riesling, Eroica, Columbia Valley, USA '21 | 78 |
| Gruener Veltliner, Raptor Ridge, Oregon USA '19 o | 81 |
| Saint Veran, Domaine du Pierreclos, Burgundy, France '20 | 95 |
| Chablis, Vincent Mothe, France '20 | 95 |
| Pouilly-Fume', Chollet, Loire, France '22 | 95 |
| Sauvignon Blanc, Merry Edwards, Sonoma USA '21 | 148 |

REST OF THE WORLD RED

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|---|-----|
| The Blend, Primus, Colchagua Valley, Chile '19 | 78 |
| Gamay, Couvent des Thorins, Moulin-a-Vent, France '20 | 85 |
| Shiraz, 'E. Guigal', Crozes-Hermitages, France '19 | 95 |
| Tempranillo, Dominio Furnier, Ribero del Duero, Spain '19 | 105 |
| Merlot, Textbook, Napa Valley, USA '20 | 110 |
| Pinot Noir, Gary Farrell, Sonoma, USA '20 | 113 |
| Chateaneuf-du-Pape, Le Hurlevent, France '20 | 125 |
| Cabernet Sauvignon, Heitz, Napa Valley, USA '18 | 143 |
| Malbec, Bodega Noemia De Patagonia, ARG '21 | 160 |
| Tempranillo, Contino Rioja Reserva, Spain '17 | 174 |
| Syrah, Cote-Rotie, Pierre Gaillard, France '19 | 170 |

o organic | B biodynamic | corkage fee \$50 wine | \$75 sparkling max 2 per table