

STARTERS

- LITTLE GEM SALAD | *black truffle vinaigrette, parmigiano, bread crumb* 14
- WINTER CITRUS + BEETROOT | *whipped spiced feta, pistachio, basil+parsley+mint* 15
- ROASTED CHANTENAY CARROTS | *marinated labne, sunflower seeds, roasted grape* 15
- CELERY + TUNA CONSERVA | *cannellini bean, shaved fennel, lemon vinaigrette* 14
- GORGONZOLA DOLCE | *melted leeks, walnut torta, aged balsamico* 11
- HAWAIIAN HEAD-ON SHRIMP | *peel-and-eat, calabrian chili aioli, parsley* 16
- GRILLED CALAMARI | *fried artichokes, italian sausage, pickled peppers* 15
- MEATBALL SICILIANO | *pinenut, golden raisin, marinara, parmigiano* 16

PASTA

- INGANNA PRETI | *local turban squash, marjoram, hen-of-the-woods, ricotta salata* 22
- LINGUINE AI FRUTTI DI MARE | *bay scallop, rock shrimp, mussels, radicchio* 24
- RICOTTA GNOCCHI | *braised lamb, tomato+grilled onion sugo, anchovy breadcrumb* 22
- TAGLIATELLE | *duck ragu, parmigiano* 22

MAINS

- WILD STRIPED BASS | *artichoke + citrus panzanella, cauliflower purée** 35
- PORCHETTA | *creamy polenta, broccoli rabe, turkey fig jus* 32
- CASSOULET | *confit duck leg, braised pork, garlic sausage, yellow-eyed beans* 32
- STEAK FRITES | *sirloin steak tip, watercress, shallot butter** 32
- WHOLE GRILLED SPICED DORADE | *salmoriglio, crispy fingerling potato, aioli* 45 *special*

SIDES

- ROASTED BRUSSELS SPROUTS | *chili vinaigrette* 9
- DUKKAH-SPICED CAULIFLOWER | *hazelnuts, feta, oregano* 10
- BOWL OF FRIES | *the best - served with ketchup & aioli** 12

Bread service from our sibling, Hi Rise Bread Co.

Please notify your server if anyone in your party has a food allergy
*Consuming raw or undercooked foods increases your risk of food borne illness
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