



MENU DELLA BARRA

MISTICANZA

market greens, winter squash, focaccia dust, confit avocado,
parmigiano reggiano
(D.O.P 36 Mos) **18**

GAMBERI

pacific coast spot prawn, calabrian chili, tarragon, lemon **28**

OLIVE ALL'ASCOLANA

fried castelvetro olive, nduja **14**

SFINCI

prosciutto di parma (D.O.P. 24mos), fried bread,
whipped burrata, pickled fennel, herbs **23**

POLPETTE

beef & pork meatball, salsa di pomodoro,
parmigiano reggiano (D.O.P. 18mos) **15**

SPICCHI DI PATATE

fried potato, parmigiano reggiano (D.O.P. 18mos), herbs,
garlic aioli **15**

COZZE IN BRODO DI POMODORO

mussels, blistered tomatoes, sourdough batard,
confit garlic, herbs **28**

WILLOW BURGER

6 oz. patty, onion jam, garlic aioli,
buffalo mozzarella, arugula, brioche bun
served with spicchi di patate **24**

BISTECCA SU UN BASTONE

bavette steak, calabrian chili, pickled cippolini onion,
chimichurri **22**

Executive Chef Russell Middleton

*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.