



DINNER

ANTIPASTI

CHICORY SALAD

radicchio, citrus, castelvetrano olives, mint,
primo sale, anchovy vinaigrette **16**

BEETS

calabrain chili oil, whipped ricotta salata,
pomegranate, hazelnut, sorrel **14**

FOCACCIA

balsamico di modena IGP
rosemary & olive oil **14**

PROSCIUTTO

prosciutto di parma (DOP 24 Mos), sfinci,
figs, whipped burrata, house pickles **26**

PATATA DI CARBONE

german butterball potato,
mascarpone, chives **14**

BROCCOLI RABE

calabrian chili, confit garlic, lemon **14**

PASTA

ALL PASTA MADE IN HOUSE

PAPPARDELLE

prosciutto, king trumpet mushrooms,
celery root **30**

CAVOLO CAMPANELLE

pesto alla genovese &
parmigiano reggiano **24**

BUCATINI CACIO E PEPE

pecorino romano (DOP)
& black pepper **22**

PACCHERI

ragù d'anatra, braised duck,
parmigiano reggiano (24 Mos) **28**

PESCE E CARNE

TAI SNAPPER

tomatillo-caper chutney,
charred lemon **42**

MUSSELS

brodo di san marzano, blistered tomatoes,
confit garlic, herbs, sourdough batard **28**

ROASTED CHICKEN

yogurt & calabrian chili marinade, citrus,
frisee, castelvetrano olives
half 28 - whole 55

BISTECCA ALLA FIORENTINA

36oz porterhouse,
blistered tomatoes, confit garlic, house
dried herbs, chimichurri **152**

STEMPLE CREEK NEW YORK STEAK

14oz strip, truffle butter, watercress,
chimichurri **69**

Executive Chef Russell Middleton

For your convenience a 20% gratuity will be added for parties of six or more

*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.