



DINNER

ANTIPASTI

MISTICANZA

market greens, fennel, focaccia dust,
parmigiano reggiano (24 Mos) **16**

BEETS

whipped ricotta salata, pomegranate,
hazelnut, sorrel **16**

MEYER LEMON

frisee, tarragon vinaigrette, creme fraiche,
mint, spiced almonds **14**

BROCCOLI RABE

calabrian chili, confit garlic, lemon **12**

PATATA DI CARBONE

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

FOCACCIA

pesto alla genovese, rosemary, olive oil **16**

MUSSELS

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

PROSCIUTTO

prosciutto di parma (D.O.P 24 Mos), sfinci,
whipped burrata, house pickles **23**

GAMBERI

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

PASTA

ALL PASTA MADE IN HOUSE

BUCATINI CACIO E PEPE

pecorino romano (D.O.P.)
& black pepper **22**

PACCHERI

ragù d'anatra, braised duck,
parmigiano reggiano (24 Mos) **26**

PAPPERDELLE DI CONIGLIO

confit rabbit, chanterelle mushrooms,
stracciatella, bread crumbs, chervil **28**

CAVOLO CAMPANELLE

pesto alla genovese &
parmigiano reggiano (D.O.P. 22 Mos) **22**

SECONDI

ALL SECONDI'S DESIGNED TO SERVE 2-3

NEW YORK STEAK

14oz strip, bone marrow butter,
watercress, chimichurri **69**

ACQUA PAZZA

roasted halibut, roasted tomato,
caramelized fennel & onion,
brodo di pesce, crostini, basil **42**

WHOLE ROASTED CHICKEN

yogurt & calabrian chili marinade, citrus,
frisee, castelvetrano olives **55**

BISTECCA ALLA FIORENTINA

36oz porterhouse
blistered tomatoes, confit garlic,
house dried herbs, horseradish,
tuscan baked beans **158**

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.