



MENU DELLA BARRA

MISTICANZA

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

PROSCIUTTO

prosciutto di parma (24 Mos), sfinci,
whipped burrata, pickled fennel, herbs 26

POLPETTE

beef & pork meatball, salsa di pomodoro,
parmigiano reggiano (D.O.P. 22 Mos) 15

MUSSELS

blistered tomatoes, sourdough batard,
confit garlic, herbs 28

WILLOW BURGER

onion jam, garlic aioli, buffalo
mozzarella, arugula, brioche bun
served with spicchi di patate 24

BISTECCA SU UN BASTONE

bavette steak, calabrian chili,
pickled cipolini 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.