



LUNCH

ANTIPASTI

FOCACCIA

balsamico di modena I.G.P.
rosemary & olive oil 14

PEAR BRUSCHETTA

roasted asian pear, whipped burrata,
onion jam, herbs 14

CHICORY SALAD

radicchio, citrus, castelvetro olives, mint,
primo sale, anchovy vinaigrette 16

PANZANELLA

delicata squash, focaccia, arugula, basil,
pickled shallots, burrata,
white balsamic vinaigrette 16

add salmon +16

add chicken +8

add steak +16

BROCCOLI RABE

calabrian chili,
confit garlic, lemon 14

POTATO WEDGES

fried potato, herbs, garlic aioli,
parmigiano reggiano 15

PASTA

ALL PASTA MADE IN HOUSE

BUCATINI CACIO E PEPE

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

PAPPARDELLE

prosciutto, king trumpet mushrooms,
celery root 26

CAVOLO CAMPANELLE

pesto alla genovese &
parmigiano reggiano (D.O.P. 22 Mos) 24

'NDUJA & RICOTTA

CARMELLE
calabrian chili, crispy lentils 30

PACCHERI

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

SECONDI

WILLOW BURGER

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

BAVETTE STEAK

russet potato wedges, chimichurri, herbs,
parmesan reggiano, garlic aioli 36

ROASTED HALF CHICKEN

yogurt & calabrian chili marinade, citrus,
frisee, castelvetro olives 28

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.