



STARTERS

SPRING SALAD

asparagus, radish, spring onions, green goddess, purslane **18**

BEETS

calabrian chili oil, whipped ricotta salata, blackberries, hazelnut, sorrel **14**

FOCACCIA

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

PROSCIUTTO

prosciutto di parma, sfinci, figs, whipped burrata, house pickles **26**

MISTICANZA

market greens, shaved fennel, breadcrumbs, parmigiano reggiano, italian vinaigrette **16**

MUSSELS

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

PASTA

ROASTED TOMATO PAPPARDELLE

'nduja, lemon, ricotta salata **28**

MEZZI RIGATONI

morel mushrooms, english peas, pickled ramps, primo sale **36**

GNOCCHI

beef cheeks, green garlic & leek cream, herb crust, basil oil, parmigiano reggiano **32**

PACCHERI

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

BUCATINI ALLE VONGOLE

manilla clams, fennel, lemon, brown butter, chervil **28**

MAIN COURSES

STEMPLE CREEK NEW YORK STEAK

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

WHOLE GRILLED FISH

tomatillo-caper chutney,
charred lemon **46**

CALIFORNIA HALIBUT

fregola sarda, ginger, spring onion, castelvetrano olive tapenade **42**

ROASTED CHICKEN

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

SIDES

SEA CHARCOAL POTATOES

mascarpone cream, basil oil, chives **14**

FULL BELLY FARMS

NANTES CARROTS

salsa verde, crispy shallots **12**

ASPARAGUS ALLA PLANCHA

prosciutto, parmigiano reggiano **14**

BROCCOLI RABE

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

CREAMY POLENTA

pine nuts **9**

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.