

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

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

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

GNOCCHI
beef cheek, parmesan-leek cream,
pickled green garlic, herb crust **32**

BUCATINI CACIO E PEPE
pecorino romano (D.O.P.)
& black pepper **22**

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

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, castelvetrano olives **28**

Executive Chef Russell Middleton

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