



SHAREABLE

MISTICANZA

market greens, shaved fennel, breadcrumbs, Parmigiano Reggiano, Italian vinaigrette 14

WILLOW BRUSCHETTA

goat cheese, figs, grapefruit, balsamico di Modena, basil, sourdough 14

ARANCINI

buffalo mozzarella, Calabrian chili romesco, Pecorino Romano 16

FOCACCIA

balsamico di modena IGP rosemary & olive oil 12

PROSCIUTTO

prosciutto di parma, sfinci, figs, whipped burrata, house pickles 24

POLPETTE

beef & pork meatball, salsa di pomodoro, Parmigiano Reggiano, sourdough 15

OLIVE ALL'ASCOLANA

fried castelvetrano olive, nduja sausage, garlic aioli 14

PESCE CRUDO DI GIORNO

local fish, tomato water, basil oil, smoked hazelnuts, stone fruit vinegar MP

MAIN COURSES

PESCE SPADA

grilled swordfish, salmoriglio, roasted grapes, orzo, arugula 42

POLLO ARROSTO

roasted chicken, green lentils, mini squash, cilantro creme fraiche, pickled onions, herbs 31

BRANZINO

grilled Mediterranean sea bass, lemon, red onion, mint 26

BISTECCA

grilled New York, creamed spinach, Jimmy Nardello peppers, fra diavolo, herbs 64

PAMPANELLA MOLISANA

grilled pork loin, fig & blackberry compote, cipollinis, English peas 42

PASTA

PACCHERI

ragú d'anatra, braised duck, Parmigiano Reggiano (24 mos) 30

CAMPANELLE

pesto al la Genovese, Parmigiano Reggiano, pine nuts 28

RAVIOLI DI BRASATO

short rib stuffed ravioli, demi-glacé, fonduta, roasted Asian pear 36

PAPPARDELLE

'nduja, lemon, ricotta salata 30

GNOCCHI

crispy gnocchi, maitake mushrooms, pickled pearl onions, mushroom brodo 31

SHAREABLE SIDES

CAVOLFIORE AL FORNO

roasted cauliflower, Calabrian yogurt, red onion, pistachios 14

SEA CHARCOAL POTATOES

mascarpone cream, basil oil, chives 14

SHISHITO PEPPERS

blistered, lemon pepper seasoning, crispy quinoa 14

POLENTA

creamy polenta, pine nuts 11

EXECUTIVE CHEF RUSSELL MIDDLETON

NO CASH ACCEPTED
FOR YOUR CONVENIENCE A 20% GRATUITY ADDED TO ALL PARTIES OF SIX OR MORE