



LUNCH

ANTIPASTI

MISTICANZA

market greens, shaved fennel, breadcrumbs, parmigiano reggiano, italian vinaigrette 14

add chicken +8 | add steak +16

OLIVE ALL'ASCOLANA

fried castelvetrano olive, nduja sausage, garlic aioli 14

FOCACCIA

balsamico di modena IGP rosemary & olive oil 12

WILLOW BRUSCHETTA

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

PANZANELLA

cucumbers, heirloom tomatoes, buffalo mozzarella, focaccia, basil vinaigrette, arugula 18

add chicken +8 | add steak +16

POTATO WEDGES

fried potato, herbs, parmigiano reggiano, garlic aioli 15

PASTA

ALL PASTA MADE IN HOUSE

PAPPARDELLE

'nduja, lemon, ricotta salata 30

GNOCCHI

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

PACCHERI

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

SECONDI

POLLO ARROSTO

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

WILLOW BURGER

brioche bun, onion jam, garlic aioli, buffalo mozzarella, arugula, served with spicchi di patate 20

BAVETTE STEAK

herbs, parmigiano reggiano, chimichurri, garlic aioli, crispy potato wedges 36

EXECUTIVE CHEF RUSSELL MIDDLETON

NO CASH ACCEPTED

FOR YOUR CONVENIENCE A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE