



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 14

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 castelvetro olive, nduja sausage, garlic aioli 14

BRUSSELS SPROUTS

mandarin, balsamic, calabrian chili, mint 16

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 36

BISTECCA

grilled New York, creamed spinach, maitake mushroom, fra diavolo, herbs 64

PAMPANELLA MOLISANA

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

PASTA

GNOCCHI

delicata squash, blistered tomatoes, brown butter, goat cheese, sage 31

PACCHERI

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

CAMPANELLE

pesto al la Genovese, Parmigiano Reggiano, pine nuts 28

PAPPARDELLE

'nduja, lemon, ricotta salata 30

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