

dinner

starters

HOUSE-BAKED FOCACCIAsun-dried tomato dip, herbed butter • 10⁹⁵**BUTTER CHICKEN MEATBALLS**garam masala spiced tomato gravy, naan • 21⁹⁵**WHIPPED FETA & TRUFFLE HONEY**house-marinated olives, pistachios, roasted peppers, rustic sourdough • 19⁹⁵
add prosciutto di parma + 3⁹⁵**BRUSSELS SPROUT CROSTINI**apple saba, ricotta, endive, marcona almonds • 16⁹⁵**CRISPY POLENTA & MUSHROOMS**black truffle parmesan fonduta • 16⁹⁵
add 6 grams shaved black summer truffles + 12⁹⁵**BURRATA PANZANELLA**burrata di bufala, cherry tomatoes, basil, persian cucumbers, ciabatta croutons, red onions • 21⁹⁵**HAMACHI CRUDO****yuzu ponzu, chili aioli, serranos, crispy shallot crunch • 21⁹⁵**BRAISED OCTOPUS****urfa biber, crispy fingerlings, salsa verde • 24⁹⁵

soup & salads

BIBB LETTUCEshaved vegetables, crispy sourdough, lemon vinaigrette • 14⁹⁵**KALE & FARRO**fuji apples, roasted squash, parmesan, miso vinaigrette • 15⁹⁵**STRAWBERRY & ARUGULA SALAD**watercress, cucumbers, shaved fennel, pistachios, goat cheese, honey vinaigrette • 16⁹⁵**FRENCH ONION SOUP**gruyere toasties • 13⁹⁵

sides

BRUSSELS SPROUTSapple saba, marcona almonds • 14⁹⁵**ROASTED BROCCOLINI**chili flakes, crispy garlic, olive oil • 12⁹⁵**SAUTEED ASPARAGUS**herbed garlic butter • 12⁹⁵**TRUFFLED MAC 'N CHEESE**cavatappi, vermont white cheddar • 14⁹⁵
add 6 grams black summer truffles + 12⁹⁵**FRENCH FRIES**black truffle aioli • 7⁹⁵**TRUFFLE AIOLI**mayo, black truffle purée • 2⁹⁵

pasta

PISTACHIO PESTOgarganelli, lemon feta, green beans, cherry tomatoes • 24⁹⁵**CRESTE DI GALLO ALLA GRAPPA**tomato grappa sauce, calabrian chili, pangrattato • 21⁹⁵
add fennel sausage + 3⁹⁵**TAGLIATELLE VERDURA**broccolini, kale, stracciatella, fried garlic, sauce limone • 23⁹⁵**GARGANELLI ALLA NORCINA**fennel sausage, black truffle cream sauce, pickled fresno chilis • 25⁹⁵**SQUID INK CAMPANELLE****rock shrimp, saffron chili butter, tarragon, pangrattato • 26⁹⁵**WILD MUSHROOM RAVIOLI**sage butter sauce, parmesan • 25⁹⁵add 6 grams shaved black summer truffles to any pasta + 12⁹⁵

entrées

TURMERIC ROASTED CAULIFLOWERwarm farro, parsnip puree, sultana caper relish • 24⁹⁵***STRIPED SEA BASS****celery root puree, broccolini, lemon caper sauce • 34⁹⁵***FAROE ISLANDS SALMON****lemongrass coconut curry, tomatoes, green beans, mushrooms • 34⁹⁵**ROASTED HALF CHICKEN**crispy fingerlings, aji verde • 26⁹⁵**NEW ZEALAND VENISON LOIN****parsnip puree, applewood smoked bacon, currants • 49⁹⁵**RED WINE BRAISED SHORT RIBS**mascarpone polenta, horseradish gremolata, red wine jus • 34⁹⁵**8 OZ FILET MIGNON AU POIVRE****sarawak peppercorn crusted boneless filet, cognac peppercorn sauce, your choice of side • 59⁹⁵**14 OZ PRIME NY STRIP STEAK****fines herbes butter, your choice of side • 79⁹⁵**DOUBLE CHEESEBURGER****griddle patties, american cheese, pickles, lettuce, grilled red onions, burger sauce, fries • 24⁹⁵

* simple preparation available

A 22% service charge will be applied to all parties 5+ and weekend carryout orders. No separate checks, please.

** These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any allergies or dietary restrictions.