



Crudi

- Sea Bass pink peppercorns, lemon oil 8
- Tonno di Tonnato big eye tuna, tonnato sauce 9
- Hamachi Parfait cucumber, avocado,
basil gelee, spicy tomato 14
- Hokkaido Scallop santa rosa plums, basil oil 8
- Cured Ocean Trout house made mustard, dill 8
- Lamb Tartare saffron yogurt, shaved onions,
coriander bread 13

Insalata

- Wood Fired Mushrooms mixed lettuces, parmesan 8
- Asparagus meyer lemon, snap peas, pecorino 8
- Caprese heirloom tomato, burrata, basil 8
- Farro cherry tomato, cucumber, onions, french feta 8

Verdure

- Marinated lentils shallots, red wine vinegar,
sunny side up egg 7
- Yellow Corn Soup spicy oil, soffrito 6
- Heirloom Tomatoes tarragon aioli, crispy shallots 9
- Warm Olives cerignola, sal secco, gaeta marinated with orange zest and garlic 4

Crostini

- Octopus “Fra Diavolo” tomato,
fresh herbs, hot pepper 8
- Black Olive Puree fresh herbs, anchovy 6
- Marinated Tomatoes basil, mint, sea salt 6
- Hand Cut Beef Tartare, chives, bacon sabayon 13

Fritti

- Crispy Chicken pimenton aioli 8
- Trippa arugula, lemon, shaved onion 8
- Squash Blossoms ricotta, orange zest, almonds 7

Salumi

- Prosciutto San Daniele 6
- Speck smoked ham from alto adige 6
- Felino Salami san francisco 6
- Coppa from the shoulder of the pig 6

Pasta

- Ricotta Gnocchi braised short rib,
spessa cheese, arugula 12
- Spaghetti tuna “meatballs” fresh tomato sauce, basil 13
- Risotto balsamic braised radicchio, bacon confit
smoked mozzarella cheese 12
- Petalo lamb bolognese, mint 13

Pesce

Mussels vermouth, tarragon, sausage , garlic 12

Halibut baby artichokes, red onion, tomato 15

Monkfish “Francaise” spinach, potato puree ,
white wine, shallots 13

Butter Poached Lobster creamed corn, bell peppers, Bermuda onion MP

Carni

Flat Iron Steak mustard greens, polenta frites, caramelized onion sauce 13

Short Rib creamy semolina,
smoked mozzarella, mushrooms 13

Braised Veal Cheek ricotta & mostarda tart 13

Lamb “T “Bone panzanella salad, aged balsamic 15

Spiedini alla Piastra

Lamb Loin mint and garlic marinated 11

Diver Scallops orange zest, bread crumbs 10

Octopus lemon zest, bread crumbs, parsley 7

Wood Fired Oven

Black Mission Figs gorgonzola, bacon 10

Lamb Ribs north african spice, pomegranate molasses 11

Pork Belly “Porchetta” fennel, pickled onions 12

Garlic Shrimp hot pepper, shelling beans, herb salad 14

Fennel Sausage potatoes, onions, peppers , eggplant 12