

handmade breads :

- garlic cooked over coals 7
- elephant ear walking 11
- ciccio 12
- patrick's naan w/ prosciutto 18
- naan 7
- roti w/ or w/o curried chicken 9/15

pizza :

- classic tomato, fior di latte & basil 18
- artichoke & prosciutto 20
- white pizza of truffle cheese, king oyster mushrooms .. truffle honey 24
- lamb 19
- white clam & bacon 19
- sausage w/ peppadews, stracciatella & fennel pollen 19
- lobster 28

spaghetti :

- spaghetti aglio e olio 13
- spaghetti pomodoro 13
- spaghetti cacio e pepe 13
- spaghetti carbonara 18
- spaghetti bolognese 17
- spaghetti vongole 18
- spaghetti w/cracklings & hot pepper 15
- spaghettini w/ razor clams, botarga & chive gremolata 26

starters :

- summer's lobster roll & truffle fries 29
- chilled yellow gazpacho & robiola grilled cheese sandwich 19
- compressed watermelon 'carpaccio' w/ maine's peekytoe crab salad .. chili-lime vinaigrette 21
- venetian trio: bacala mantecato on grilled polenta .. sage potato chip & garlic-lemon braised artichoke 21

- calamari fritto w/shishito peppers .. pepperoncini & spicy lemon aioli 18
- sicilian veal & fennel meatballs, hot white polenta, zested blood orange 16
- tandoori fired large sea scallops on whipped white eggplant 24
- caesar salad 14
- arugula salad 14

mozzarella bar :

- w/ vine ripe heirloom tomatoes & basil 15
- w/ prosciutto, fresh corn blini & whipped maple ricotta 27
- * w/ beef carpaccio, arugula, spanish pine nuts & truffled moliterno cheese 28
- w/ king crab, cocktail avocado & green mustard oil 24
- burrata w/ olive oil poached leeks, white anchovies & crisped spigarello leaves 18
- mozzarella tasting menu : burrata, bufala, housemade & quark 27

Piatto!

PLATES

- grilled korean shortribs , chili fried garlic & pine nut oil .. ricotta gnudi / blistered tomatoes 28
- diver & sweet taylor bay scallops .. miso mustard, crisped pork belly 27
- poussin .. completely deboned & crisp w/ preserved lemon & grilled broccoli di ciccio 29
- grilled white miso salmon in watercress sake broth w/ cucumber & radish 'pearls' 32
- swordfish w/ grilled harissa brushed octopus .. skordalia & arugula pesto 39
- scampo duck w/ didier's fig sauce & hazelnuts .. jerusalem artichoke sformato 38
- heritage farm's pork chop w/ fried 63 degree egg, pickled okra & peanut sauce 34
- lobster & spanish red shrimp paella .. smoked paprika aioli **mkt**
- SUMMER'S LAZY MAN LOBSTER W/ TRUFFLE FRIES 1 ¾ lbs **mkt**

steak :

- * tagliata of prime sirloin 7 oz. 28 14 oz. 48
- * tagliata of wagyu sirloin 4 oz. **mkt** 8 oz. **mkt**

specials :

- friday night suckling pig al forno 39
- saturday night queen cut prime rib .. truffled parmesan soufflé, limited orders
- sunday supper salad to begin chicken parmigiana & stuffed giant shells finish w/homemade neapolitan spumoni & claret sauce 38

handmade pasta e risotti :

- thinnest corn ravioli .. summer black truffles, pine & wildflower honey 19/29
- beet green pansotti .. purple kale, yellow raisins & walnut sauce 18/28
- rye potato gnocchi .. grilled lamb shoulder chop, roasted heirloom tomato & confit garlic 19/29
- butternut risotto & crisped squash blossom w/ medjool dates, rosemary brown butter .. aged balsamico 20/30

sides :

- 'street corn' w/ fried halloumi cheese 9
- puffed crisp zucchini w/ parmesan 'dust' 9
- green beans tempura w/2 dipping sauces 9
- french fries .. spritz of vinegar & duck fat .. garlic aioli 9

* Denotes these items are cooked to order or may be served undercooked.
Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of foodborne illness.

please inform your server of any food allergies before placing your order

