

**TO START**

Pinsa Bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7

Traditional tomato gazpacho, watermelon, goat cheese 14

Imported Burrata, grilled asparagus, Sardinian bottarga, chili almond Gremolata 18

Italian Radicchio, endives, organic pear, tahini, pine nuts, Gorgonzola 17

Heirloom tomato, hazelnuts romesco, buffalo mozzarella, basil 17

Peach Salad, stracciatella, arugula, hazelnut 16

Flash fried zucchini blossom, mozzarella, anchovy 16

Hamachi ceviche, charred avocado, heirloom radishes, jalapeños, lime, pane carasau 20

Charred Spanish octopus, chickpea purée, roasted turnips, grilled peppers, lemon comfit 19

**PASTA & GRAINS**

Squid Ink Spaghetti, Manila clams, cherry tomato, parsley, Sardinian Bortaga 25

Mafaldine, broccoli rabe pesto, pine nuts, Calabrian chili, burrata 23

Tonnarelli Cacio e Pepe, black pepper, Pecorino Romano 17

Burrata Ravioli, mushroom ragú, Black summer truffle 30

Pappardelle, oxtail ragú, Grana Padano 26

**MAINS**   
Grilled Whole Branzino, heirloom tomato panzanella (suggested for two) MP  
  
Steelhead Trout fillet, Romano beans, wax beans, almond gremolata, cauliflower purée 30

Grass Fed NY strip steak, fingerling potatoes, hazelnut romesco, broccoli rabe, chimichurri 35

Australian lamb leg, grilled peach, grilled spring onion, peppers, pistachio gremolata 31

Duck Magret, sunchoke purée grilled spinach, roasted figs, baby carrots 29

Creekstone Farm 21 days dry-aged Ribeye (suggested for two) 3.25/ oz

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



***June 4th, 2021***