



## SALADS & SOUP

**BUTTERNUT SQUASH SOUP** 14

**SUNCREST FARM MIXED GREENS**  
AVOCADO / RADISH / SHAVED PARMESAN 13

**BURRATA FUMICATA**  
EARLY GIRL TOMATO / CHICKPEAS / ARUGULA / PIMENTON 19

**CAESAR**  
ROMAINE / POACHED FIVE MINUTE EGG / SOURDOUGH CRISP 16

**WAGYU BEEF CARPACCIO**  
PICKLED KUMQUAT / BLACK GARLIC AIOLI / RUCOLA / PARMESAN 20

**BUTTER LETTUCE**  
ASIAN PEAR / SALTED WALNUTS / GOAT CHEESE / WHITE BALSAMIC 14

**ROASTED BEET SALAD**  
GRANNY SMITH APPLE / YOGURT / CRISPY QUINOA / MICRO GREENS 18

## PIZZA

**FOCCACIA AL RECCO**  
STRACHINO CHEESE / TRUFFLE OIL 19

**MARGHERITA**  
FRESH MOZZARELLA / SOLIVE OIL / GENOVESE BASIL 21

**BIANCA**  
MUSHROOM / GUANCIALE / CARAMELIZED ONION / POTATO 24

**RUSTICA**  
CALABRESE SAUSAGE / ARTICHOKE / RED ONION / BELL PEPPER 23

**PUTANESCA**  
SHRIMP / ANCHOVY / BLACK OLIVE TAPENADE / CHILE / RUCOLA 25

**PEPPERS**  
ROASTED POBLANO PEPPERS / OLIVES / GOAT CHEESE / MARJORAM 21



## PASTA

**TRUFFLED POTATO GNOCCHI**  
WILD MUSHROOM / SPINACH / PECORINO 28

**BUTTERNUT SQUASH TORTELLINI**  
BROWN BUTTER / SAGE / PUMPKIN BRODO 26

**PACHERI RIGATI**  
VEAL BOLOGNESE / BACON BITS / FINE HERBS 24

**SQUID INK MAFALDE**  
SNAPPER / CALAMARI / CLAM / MUSSEL / SHRIMP 29

**FETTUCCINE**  
TOMATO / CREAM / PRAWNS / CRAB MEAT / BASIL 28

**PAPPARDELLE**  
TRIBE / SHORT RIB / MUSHROOMS / SHAVED CHEESE 28

**LINGUINE AL" LIMONE**  
PRAWNS / CLAMS / GREEN ONIONS / GINGER / JALAPENO 27

## VEGETABLES

**BUTTERNUT SQUASH** 9

**GARLIC SAUTED SPINACH** 10

**FRIED POTATOES / CALABRESE AIOLI** 9

**GRILLED BROCCOLI / CALABRIAN CHILE / BREAD CRUMBS** 9

**CRISPY BRUSSELS SPROUTS / PANCETTA / LEMON BUTTER** 10



## DINNER ENTREES

### PAN SEARED STUFFED CHICKEN

GARLIC SPINACH / CELERY ROOT 28

### GRILLED WHOLE BRANZINO

CARAMELIZED FENNEL / POTATO 45

### COSTOLETTE DI MAIALE

CRISPY BRUSSELS SPROUTS / LEMON / PANCETTA 45

### NEW ZEALAND LAMB CHOPS

SALSIFY RAGU / MINT CHIMICHURRI / WINE REDUCTION 48

### DIAVOLA SCALLOPS & OCTOPUS

SWISS CHARD / TOMATO CONCASSE / BUTTERNUT SQUASH 46

### 16 OZ BLACKENED NEW YORK STEAK

TRIPLE WHIPPED MUSHED POTATO / POME FRITTES 52

### SEAFOOD BRODETTO

CALAMARI / SNAPPER / MUSSELS / CLAMS / PRAWNS / CRAB-AIOLI CROSTONE 46

## FOR THE TABLE

### SEAFOOD PLATTER

BRANZINO / CHERRY STONE CLAMS / NEW ZEALAND MUSSELS  
WHOLE PRAWNS / DAY BOAT SCALLOPS / CALAMARI / SOFT SHELL CRAB 140

### TOMAHAWK DRY-AGED STEAK

(ALLOW 40 MINUTES TO COOK)  
GREEN BEANS / POTATO / SAMBUCA / WILD MUSHROOM / FLAMBE STYLE 200



## ANTIPASTI CHILLED

### ORANGINA CASTELVELTRANO OLIVES

ORANGE ZEST / ROSEMARY / GARLIC 10

### DILL BRUSCHETTA

GOAT CHEESE / KALE / ARTICHOKE / LEMON ZEST 12

### FATTORIA E MARE BRAISED ARTICHOKE

TARRAGON / PARSLEY / BASIL / WHITE BALSAMIC 12

### AHI TUNA TARTARE

AVOCADO / BLACK OLIVES / CHILE / WATER CRACKERS 22

### TASTE OF SALUMI PLATTER

SEVEN MEATS / PICKLED VEGETABLES / GRILLED CIABATTA 25

### FRESH BUFALA MOZARELLA

SALTED HAZELNUTS / CELERY ROOT / GENOVESE PESTO 18

### CHEESE PLATTER (CHANGES DAILY)

SALTED MARCONA ALMONDS / FRESH FRUIT / TRES LECHES HONEY 26

## ANTIPASTI HOT

### HOUSE MADE GARLIC BREAD

WHOLE WHEAT SOURDOUGH / GRANA PADANO / PARSLEY 12

### ROASTED IRON SKILLET MUSSELS

ALLEPO PEPPER / FENNEL / BUTTER / GARLIC OIL 14

### SCALLOPS ALA LIMONE

CAULIFLOWER THREE WAYS: CREAMY - ROASTED - RAW 22

### 12 OZ FATTORIA E MARE MEAT BALL

FRESH HERBS / CHARRED SOURDOUGH BREAD / TOMATO 14

### FRITTO MISTO

CALAMARI / OLIVES / PRAWNS / ONIONS RINGS / MEYER LEMON AIOLI 19

### CRISPY OCTOPUS

BUTTER BEANS / RADISH / ARUGULA / CHERRY TOMATO / SALSA VERDE 18