

CICCHETTI		
POLPETTE		10
TRAMEZZINO	tuna, capers, arugula	12
FUNGHI	anchovy emulsion	11
BACCALÀ MANTECATO		14
SARDE IN SAOR	onion, raisins, pine nuts	15
MOZZARELLA EN CAROZZA		14

VEGETABLES

Cold

MIXED	roasted garlic vinaigrette, seasonal vegetables	20
ARUGULA	balsamic vinaigrette, bianco sardo	22
CHICORY	red wine vinaigrette, apple, walnuts	22
ROMAINE	burrata, feta, red onion, garlic croutons	25

Warm

SPINACH	garlic, grana padano	14
BROCCOLINI	sorrento lemon jam, olive oil	15
ROASTED CARROTS	almond gremolata	17

APPETIZERS

OYSTERS	sorrento lemon mignonette, green chili hot sauce	MP
CAVIAR	burrata, red onion, chive	125
HAMACHI CRUDO	tangerine, capers, crispy garlic	24
TUNA CRUDO	pistachio, castelvetrano olives, preserved lemon	26
BEEF CARPACCIO	mushroom, arugula, aioli, balsamic vinegar	26
PROSCIUTTO	bianco sardo, focaccia, red onion, egg, anchovy	32
ROASTED OYSTERS	roasted tomatoes, castelvetrano olives, parsley, charred bread	27

PASTAS

CHERRY TOMATO	spaghettini with olive oil and basil	22
PESTO	linguine with noto almonds	25
RICOTTA	gomiti with calabrian chili oil	29
SEAFOOD	chitarra with shrimp, mussels, clams, white wine	38

ENTREES

BRANZINO	salsa verde, mint, basil	38/72	FILET	pepper sauce	44
LAMB CHOPS	pickled mushrooms	58	DOVER SOLE	lemon, parsley, matchstick potatoes	70
CUTTLEFISH	venetian-style in ink with polenta	37			

executive chef: ashley rath

we ask that guests be mindful of dining times and limit their meal to 1.5 hours for parties of 2/3 and 2 hours for parties of 4 or greater.