

CICCHETTI

POLPETTE	14
<i>breaded beef meatballs, fig jus</i>	
TRAMEZZINO	12
<i>white-bread sandwich with fried eggplant & taleggio</i>	
FUNGHI FRITTI	11
<i>beech and royal trumpet mushrooms with anchovy emulsion</i>	
BACCALÀ MANTECATO	14
<i>hand-creamed cod</i>	
SARDE IN SAOR	15
<i>fried sardines, onion, raisins, pine nuts</i>	

VEGETABLES

Cold

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

Warm

SPINACH	14
<i>garlic, grana padano</i>	
DELICATA SQUASH	18
<i>ricotta salata, pine nuts, agrodolce</i>	
ROASTED CARROTS	17
<i>almond gremolata</i>	

ENTREES

BRANZINO	38/72
<i>salsa verde, mint, basil</i>	
LAMB CHOPS	58
<i>pickled mushrooms, onions agrodolce</i>	
CUTTLEFISH	37
<i>venetian-style in ink with polenta</i>	

APPETIZERS

OYSTERS	24 / 45
<i>sorrento lemon mignonette, green chili hot sauce</i>	
CAVIAR	125
<i>burrata, red onion, chive</i>	
HAMACHI CRUDO	24
<i>tangerine, capers, crispy garlic</i>	
TUNA CRUDO	26
<i>pistachio, castelvetrano olives, preserved lemon</i>	
BEEF CARPACCIO	26
<i>mushroom, arugula, aioli, balsamic vinegar</i>	
PROSCIUTTO	32
<i>melon, bianco sardo, black pepper</i>	
ROASTED OYSTERS	27
<i>roasted tomato, castelvetrano olive, and parsley-pesto broth with charred bread</i>	
SCAMPI	32
<i>white wine, garlic, parsley</i>	

PASTAS

CHERRY TOMATO	22
<i>spaghettini</i>	
BOAR RAGU	33
<i>pappardelle</i>	
RICOTTA	29
<i>mezza with calabrian chili oil</i>	
SQUID	32
<i>nodi marini</i>	

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.

no photos, please