

CICCHETTI

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

VEGETABLES

Cold

MIXED <i>roasted garlic vinaigrette, seasonal vegetables</i>	20
ARUGULA <i>balsamic vinaigrette, bianco sardo</i>	22
CHICORY <i>red wine vinaigrette, apple, walnuts</i>	24
ROMAINE <i>feta, red onion, garlic croutons</i>	25

Warm

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

ENTREES

BRANZINO <i>salsa verde, mint, basil</i>	38/72
LAMB CHOPS <i>pickled mushrooms, onions agrodolce</i>	59
CUTTLEFISH <i>venetian-style in ink with polenta</i>	37

APPETIZERS

OYSTERS <i>sorrento lemon mignonette, green chili hot sauce</i>	24 / 45
CAVIAR <i>burrata, red onion, chive</i>	125
TUNA CRUDO <i>pistachio, castelvetrano olives, preserved lemon</i>	27
BEEF CARPACCIO <i>mushroom, arugula, aioli, balsamic vinegar</i>	26
PROSCIUTTO <i>melon, bianco sardo, black pepper</i>	32
ROASTED OYSTERS <i>roasted tomato, castelvetrano olive, and parsley-pesto broth with charred bread</i>	28
SCAMPI <i>white wine, garlic, parsley</i>	32

PASTAS

CHERRY TOMATO <i>spaghettini</i>	24
BOAR RAGU <i>pappardelle</i>	35
RICOTTA <i>mezza with calabrian chili oil</i>	29
SQUID <i>nodi marini</i>	34

FILET <i>pepper sauce</i>	52
SCALLOPS <i>in cartoccio with red pepper, baby fennel</i>	55
BUTTER CHICKEN <i>"alla sostanza" in hot butter, garlic, parsley</i>	41

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