



ANTIPASTI

SNAP PEAS & BURRATA	16
Her Produce snap peas, lemon vinaigrette, pea tendrils, mint	
PROSCIUTTO & ASPARAGUS	23
16 month aged Galloni prosciutto, Zuckerman Farms asparagus, hazelnuts, brown butter, Bufala mozzarella + 6	
CASTELFRANCO RADICCHIO	16
Dirty Girl Produce radicchio, shaved pecorino romano, lemon vinaigrette, saba	
SHAVED BLACK KALE	17
salami, olives, pickled peppers, bread crumbs, ricotta salata	
GRILLED OCTOPUS SALAD	21
marinated shell beans, red onion, frisée, Rainbow Orchard Pink Lady apple, lemon vinaigrette	
FREEKEHLICIOUS SALAD	16
5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts	
ARANCINO OF THE DAY	11
arborio rice, soffrito, saffron	
WOOD OVEN MEATBALLS	15
parmesan, toasted sourdough (ricotta by request)	
BROCCOLI DI CICCO	10
Shingai Farms broccoli, red wine vinaigrette, bread crumbs, parmesan	
WOOD OVEN ROASTED CAULIFLOWER	10
Calabrian chili, preserved lemon, whipped yogurt	
PICKLED MARKET VEGETABLES	6
FETT'UNTA	8
grilled bread, Maldon sea salt, garlic, extra virgin olive oil	

MAIN PLATES

PRIME RIBEYE	39
The Garden Of ... salanova lettuces, crispy onions, pine nut vinaigrette, German butterball potato gratin	
SALT SPRING MUSSELS	26
Calabrian sausage, braised leeks, ceci, fried bread	
WHOLE ROASTED BRANZINO	39
Umbrian lentils, shaved Brussels sprouts, toasted almonds, citrus conserva	
BONE-IN PORTERHOUSE PORK CHOP	38
carrots, cipollini agrodolce, fennel, butter beans	
ROASTED FREE-RANGE CHICKEN HALF/WHOLE	29/46
torn bread, wilted greens, pan jus	

BISTECCA ALLA FIORENTINA MP
21 day aged bone-in ribeye, roasted root vegetables, creamed spinach

PASTA

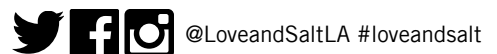
TAGLIATELLE BOLOGNESE	20
ragu bolognese, parmesan	
PAPPARDELLE COSTOLETTE	23
short-rib ragu, juniper, rosemary, parmesan	
RIGATONI ALL'AMATRICIANA	21
Semolina Artisanal pasta, tomato, La Quercia guanciale, red onion, pecorino, black pepper	
TROTTOLE SALSICCIA	20
fennel sausage, swiss chard, parmesan, bread crumbs	
POTATO GNOCCHI AI FUNGHI	23
Morel mushrooms, wild foraged ramps, green garlic	
SPAGHETTI ALLA CHITARRA CACIO E PEPE	21
pecorino, parmesan, black pepper	
CRESTE DI GALLO MIDOLLO	22
roasted garlic, bone marrow, parsley, parmesan, cracked black pepper	

substitute house made gluten free pasta + 3

WOOD OVEN PIZZA

MARGHERITA	18
fior di latte, DOP San Marzano tomatoes, basil white anchovies +3 / arugula +4 / prosciutto +6	
SPRING PEAS & GARLIC SCAPES	23
Tutti Frutti English peas, Her Produce garlic scapes, Meyer lemon, ricotta	
HEN OF THE WOODS MUSHROOM	23
taleggio, fontina, roasted garlic, thyme, arugula	
ANCHOVY & FRIED CAPER	19
salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes	
DUCK EGG	21
pancetta, panna, potato, rosemary, fior di latte, parmesan	
SPICY SOPPRESSATA	23
Calabrian chili, DOP San Marzano tomatoes, fior di latte, oregano	
KRIKORIAN SOUTH	24
Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey	
MEAT LOVERS	25
fior di latte, DOP San Marzano tomatoes, guanciale, pancetta, meatballs, Calabrian sausage, spicy soppressata	
GUANCIALE & JALAPEÑO PESTO	19
jalapeño pesto, parmesan, radicchio, frisée, toasted almonds	

SATURDAY & SUNDAY BRUNCH 10AM-3PM



Substitutions and modifications politely declined
20% service charge will be added to parties of six or more

Some of our menu items contain shellfish, gluten, nuts and dairy.
Due to our style of service, we cannot promise that any items can be prepared without contact with these allergens