



◆LET US COOK FOR YOU◆

nine dishes, four courses, family-style

110pp FOOD / 75pp WINE



WARM SOURDOUGH grass-fed butter . . . 8

GARLIC BREAD . . . 14

CHICKEN LIVER MOUSSE onion jam, pistachio, fermented buckwheat griddle cake . . . 19



MUG OF HEARTH BRODO . . . 8



BUTTER LETTUCES pickled rhubarb, puffed wild rice, “everything” dressing. . . 21

SPRING PEA & ASPARAGUS SALAD fava bean hummus, sesame. . . 24

CURED MACKEREL CRUDO buttermilk, spring onion, horseradish. . . 25

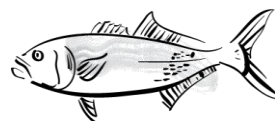
GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano, pickled onion. . . 24

GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



BUCATINI AL LIMONE fava leaves, pecorino, cracked black pepper. . . 30

MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32



WILD TILEFISH spring onion acqua pazza, sugar snap peas, fava leaves, mint . . . 43

SPATCHCOCK CHICKEN arugula pine nut pesto, strawberry, broccoli di ciccio. . . 39 half / 78 whole

SMOKED IBERIAN DUROC PORK CHOP colatura nuoc cham, hazelnuts, spring vegetables. . . 47

GRASS-FED CÔTE DE BŒUF beef fat-fried potatoes. . . MP

SAUTÉED MARKET GREENS garlic, olives. . . 15

SUGAR SNAP PEAS calabrian chili, olive caramel. . . 16

BUTTER BEANS stinging nettle salsa verde, . . . 15

HOUSE-MILLED POLENTA “cacio e pepe” . . . 14

we take food allergies very seriously!
if you have a food allergy, please notify us immediately. however, please note that we work in a small space that handles nuts, fish, shellfish, gluten, dairy and eggs. while we follow strict protocols to keep our ingredients separate, we cannot completely guarantee the absence of cross-contamination within our kitchen.

APERTIVO



- AMERICANO** 16
berto red bitter, sweet vermouth, club soda
- ALPINE START** 16
gran classico alpine bitter, tonic, lemon, olive
- SHOT + A TINY BEER** 11
chilled manzanilla sherry OR chilled amaro + high life pony



BRIGHT + FRESH

- GLASS SLIPPER** 19
french gin, rhubarb, chartreuse gentiane, lemon
- STRAWBERRY DAIQUIRI** 19
white rum, market strawberry shrub, fresh lime
- MAI TAI** 19
white and dark rums, Nigel's walnut orgeat, lime, nutmeg
- PAPER PLANE** 19
bourbon, cappelletti, amaro, lemon

STIRRED



- WHITE MEZCAL NEGRONI** 20
mezcal, suze, cocchi americano, quinquina blanc
- X-TINI** 19
dry gin, fino sherry, cocchi americano, orange bitters
- HUSBAND DAN** 20
japanese whisky, cynar, sweet vermouth

BEER + CIDER

- MEXICAN-STYLE LAGER** green state extra, VT -12oz- 9
- GRAPEFRUIT IPA** ghostfish (gluten-free), WA -12oz- 10
- CHERRY SOUR** transmitter, NY -16oz- 13
- BELGIAN DARK ALE** trappiste "rochefort 8" BE -11oz- 16
- DRY CIDER** graft "farm flor," NY -12oz- 12

BOOZE-FREE!

- VIRGIN MOJITO** mint, lime, soda (add rum + 6) 12
- STRAWBERRY SHRUB SODA** 13
- AMARO MULE** pathfinder N/A amaro, ginger beer, lime 15
- SPARKLING ROSÉ** wölffer, north fork, NY 13
- SPARKLING JASMINE TEA** saicho, UK 13
- PHONY NEGRONI** st. agrestis, NY 13
- N/A IPA** athletic "run wild IPA," CT 8
- CASAMARA** "isla" amaro club soda, MI 7

WINES BY THE GLASS

FORTIFIED / OXIDIZED – 3oz

- MANZANILLA** la cigarrera, sanlucar de barrameda . 10
- FINO** el maestro sierra, jerez 12
- AMONTILLADO** florido "cruz del mar," chipiona... 13
- L'ETOILE VIN JAUNE** vandelle, '17, jura 23

BUBBLY

- SPARKLING ROSÉ** PINOT NOIR
kivelstadt "wondering," '23, sonoma, CA 18
- MONTLOUIS-SUR-LOIRE BRUT** CHENIN 19
la taille aux loups, NV, loire, FR

WHITE

- RIESLING** ludes "thörnicher," '24, mosel, DE 18
- VERDICCHIO DI MATELICA** 16
colpaola, '24, marche, IT
- DOURO BRANCO** 19
luis seabra "xisto ilimitado," '24, douro, PT
- ANJOU** CHENIN BLANC 21
domaine de juhepie "les monts," '20, loire, FR

ORANGE-YOU-CURIOUS?



- "CURTIMENTA"** favonius, '24, lisboa, PT 17
- INSOLIA** il censo "gurte," '23, sicily, IT 18

ROSÉ

- SAUMUR** CAB FRANC guiberteau, '24, loire, FR 17
- CERASUOLO D'ABRUZZO** 18
torre dei beati, '25, abruzzo, IT

CHILLED RED

- BARDOLINO** monte del fra, '24, veneto, IT 17

RED

- CÔTES DU RHONE** mas de libian, '23, rhône, FR . 17
- MALLORCA TINTO** CALLET++ 18
mesquida mora "sincronia," '24, balearic isl., ES
- ETNA ROSSO** NERELLO MASCALESE 19
terrazze dell'etna "carusu," '22, sicily, IT
- ENFER D'ARVIER** thomain, '23, valle d'aosta, IT . 20
- CABERNET SAUVIGNON** 23
lexington wine company, '16, santa cruz, CA