

BAR MENU

AVAILABLE ALL DAY IN BAR & LOUNGE

OYSTERS 17 half dozen / 30 dozen
chef's selection

CHEESE 18 tasting of 3 / 26 tasting of 5
robiola · motealva · regal al tartufo · bayley hazen blue · pecorino oro antico

SNACKS 8 each / 21 for three
ARANCINI acquerello risotto, butternut squash, pecorino, parmigiano
CARCIOFI crispy artichokes, lemon
ASCOLANE crispy olives, braised veal shank

CROSTINI 9 each / 24 for three
SMOKED TROUT castelvetro olives, crème fraîche
BURRATA soft cow's milk cheese, olivada
RICCOTTA sheep's milk cheese, preserved figs, honey

APPETIZERS LUNCH / DINNER

BRUSSELS SPROUTS pancetta vinaigrette 10/12
CALAMARI crispy calamari, aioli, lemon 11/13
PROSCIUTTO thinly sliced prosciutto, squaquerello cheese 13/15
BOCCONCINI chicken-eggplant meatballs, buffalo mozzarella, basil 19/21
RICCIOLA amberjack crudo, olivada, shaved fennel, pistachios 23/25

MID-DAY

2:30PM - 5:30PM IN BAR & LOUNGE

APPETIZERS

KALE SALAD seasonal vegetables, orchard fruit, candied almonds, ricotta salata 17

PASTAS

RIGATONI pomodoro ragù, basil 21
TORTELLONI basil & ricotta ravioli, parmigiano *or* pomodoro 24
TAGLIATELLE classic ragù bolognese 27

ENTRÉES

WHITE LABEL BURGER fontina, bacon, pepperoncini, tomato jam, fries 23
CHICKEN beluga lentils, chanterelle mushrooms, swiss chard, chicken jus 29
SALMONE seared salmon, creamy sunchoke, chicory, chestnut gremolata 30