

Dinner 60.

excludes tax & gratuity

FIRST COURSE

choice of

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta

SPICED SQUASH SOUP

ginger balsamic, pepitas **VG GF**

GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles,
white wine, aged balsamic **GF**

SECOND COURSE

choice of

BURRATA

tomato jam, basil oil **VG**

ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas

TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar vinaigrette

ADD: CHICKEN 5 • SHRIMP 7 • SALMON 11

THIRD COURSE

choice of

RIGATONI ALLA VODKA

parmesan, burrata, bread crumbs **VG**

CACIO E PEPE

pecorino, black pepper, belper knolle cheese **VG**

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, roasted garlic lemon pan jus

ENHANCE YOUR EXPERIENCE

substitutions

SQUID INK LINGUINE 10

grilled lobster tail, spicy lobster cream

BRAISED SHORT RIB 15

white truffle risotto, charred cipollini
onion, red wine demi-glace **GF**

END ON A SWEET NOTE

choice of

BOMBOLONI

caramel, chocolate hazelnut,
strawberry, vanilla anglaise

TIRAMISU

ladyfingers, espresso, coffee
liquor, mascarpone cream, chocolate

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.



WINE & COCKTAIL PAIRING 35

FIRST PAIRING

LA SPRITZ

elderflower, peach, lime, brut

SECOND PAIRING

RIBOLLA GIALLA, PUIATTI,
FRULI-VENEZIA, GIULIA IT

THIRD PAIRING

choice of

BARBERA DEL MONFERRATO, MARCHESI
DI BAROLO, "MARAIA", PIEDMONT, ITA

CHARDONNAY, ANTINORI,
"BRAMITO", UMBRIA, ITA

DESSERT

choice of

MINI ESPRESSO MARTINI
LIMONCELLO