

**DINNER MENU**

**SALUMI & FORMAGGI**

**Grande Board** | olive, spiced cashew, grissini, walnut raisin bread, choice of 6 artisanal salumi & formaggi 29

**Piccolo Board** | olive, spiced cashew, grissini, walnut raisin bread, choice of 4 artisanal salumi & formaggi 19

**Marinated Castelvetrano Olives** | nepitella, calabrian chile flake ***V*** 6

**Spiced Cashews** | sea salt, sugar, spice ***V*** 6

**ANTIPASTI & INSALATE**

**Sweet Corn-Yellow Pepper-Tomato Soup** | lump crab meat, chive oil 7/11

**Jersey Green Salad** | red grape, carrot, candied walnut, goat cheese, lemon vinaigrette ***V*** 14

**Grilled Peach Salad** | jersey peach, arugula, spiced pistachio, boucheron, sherry vinaigrette ***V*** 14

**Beet Salad** | beet agrodolce, whipped goat cheese, spiced pistachio, arugula, tangerine vinaigrette ***V*** 14

**Kale Salad** | parmesan, baguette, pickled red onion, green goddess dressing, boquerón 14

**Arugula Salad** | prosciutto di parma, grana padano, lemon vinaigrette 14

**Fried Calamari** | rock shrimp, black sesame aioli, lemon 14

**Pan Seared Octopus** | peewee potato, calabrian aioli, prosciutto, romanesco, squid ink, olive salsa verde 17

**Wild Mussels** | calabrian sausage, green garlic brodo, pepperonata bruschetta 15

**Lamb Meatballs** | san marzano tomato, *anson mills* polenta, pecorino, parsley 16

**PRIMI**

**Ricotta Gnocchi** | patty pan squash, sundried tomato, garlic scape, sundried tomato pesto, ricotta salata ***V*** 23

**Bucatini** | *“cacio e pepe”,* cracked black pepper, pecorino ***V*** 19

**Tagliatelle** | braised veal, maitake mushroom, swiss chard, rosemary, pecorino 22

**Squid Ink Spaghetti alla Chitarra** | rock shrimp, crab meat, pepperoncini, white wine, clam broth, peperonata 24

**Creste de Gallo** | abruzzo ragù, beef, pork, lamb, tomato, english pea, calabrian chili 26

**SECONDI**

**Eggplant Parmigiana** | ricotta, mozzarella di bufala, basil, san marzano tomato, broccoli rabe ***V*** 22

**Salmon** | brown butter-yellow carrot purée, spring pea, spinach, shiitake mushroom, balsamic tomato jam 32

**Whole Branzino** | kale, yellow corn, saffron potato, corn purée, lemon caper beurre blanc 34

*Griggstown Farm* **Young Chicken** | summer corn salad, golden-battered zucchini, shallot & goat cheese emulsion 28

**Pork Tenderloin** |grilled spring onion, tender leek, roasted pee wee potato, madeira wine sauce 32

**Mixed Grill** | lamb chop, hanger steak, herb pork sausage, golden rock potato, summer salad 44

*Niman Ranch* **Hanger Steak** | mashed potato, charred cipollini onion, red wine braised carrot, beef jus 31

**Colorado Bison** | dijon-herb crust, potato gnocchi, seasonal green, oyster mushroom 48

**CONTORNI**

**Shishito Peppers** | maldon salt, aleppo pepper ***V*** 8

**Sautéed Broccoli Rabe** | peppadew pepper, garlic ***V*** 8

**Crispy Rock Potatoes** | calabrian chili aioli, salsa verde ***V*** 8

**Brussels Sprouts** | bacon, apple, cider jus 8

**Sautéed Kale & Spinach** | olive oil, roasted garlic ***V*** 8

***V*** *denotes our vegetarian options*