

handmade breads and pizza :

scampo garlic bread cooked over coals 8
naan 9
patrick's naan w/prosciutto 20
classic tomato, fior di latte & basil pizza 18

lamb pizza 20
lobster pizza 30
fresh fig / fresh chanterelle
& sottocenere truffle
cheese pizza 28

specials :

friday night ○ dover sole
w/tonight's special garnish MP *

saturday night ○ grilled lobster tails .. shrimp
& chili paste, malloreddus pasta twists w/
syrian pepper.. sea beans MP *

starters :

- wild mushroom bisque w/ black garlic – sherry sfornato
.. w/ buttered crab 21
- indulgence : steak tartare & caviar (kelly's katch)
w/ homemade toasted uni brioche & garniture 27 *
- torchon of foie gras for our dear friend Bob Wiggins ..
thin gingerbread crisps .. wild cherry gastrique 24

- calamari fritto w/ shishito peppers .. pepperoncini & spicy lemon aioli 19
- caesar salad 15 ○ arugula salad 14
- bufala mozzarella w/vine ripe heirloom tomatoes & basil 17
- bufala mozzarella & cesare's prosciutto white asparagus, brown butter hazelnuts 28
- burrata w/ bbq beet 'carpaccio' .. white almond romesco & frisse 23 *

Piatti!

PLATES

- native swordfish w/ spicy shrimp harissa meatballs
.. cool persian cucumber salad 44 *
- our chilean sea bass w/ purple okinawan yam
.. sake steamed manila clams .. edamame 'confetti' 46 *
- grilled salmon .. celery root, arugula pesto & soy braised beets 37 *
- brick chicken .. mushroom bolognese /whole head roasted garlic (to play with) 32
- autumn's scampo duck w/ pomegranate & caramelized poached pear
.. crisped american wild rice 44 *
- our heritage pork chop .. pumpkin soubise in baked acorn squash
/ millionaires bacon 42 *
- our sirloin of beef tagliata :
prime w/ sweet potato & onion ring 7 oz. / 30 14 oz. / 58
wagyu w/ coffee rub & crushed peanuts 4 oz. / mp 8 oz. / mp
- lamb sirloin paillard .. pommes dauphine
.. pea tendrils w/ garlic, lemon & calabrian chili oil 48



SCAN FOR OUR
ONLINE MENU

spaghetti :

aglio e olio 14/24 bolognese 19/29
vongole 20/30 carbonara 18/28
pomodoro 14/24 cracklings & hot pepper 17/27

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sicilian busiate strands w/ ricotta, pistachio
& crisp 'croutons' of mortadella 29

handmade ravioli e risotti :

chestnut flour ravioli of lobster w/ candied chestnut 36
golden potato gnocchi w/ tiny lamb & fennel meatballs.. mint gremolata 30
squash / mascarpone risotto w/ truffle butter
.. grilled quail, pear mostarda .. toasted sage leaves 34 *

sides :

french fries .. spritz of vinegar & duck fat w/truffle aioli 9
garlicky broccoli raab w/ polenta 'croutons' 12
'scaloped' red kuri squash & tender sweet potato
.. toasted pecan praline 11
green beans tempura w/2 dipping sauces 12

* Denotes these items are cooked to order or may be served undercooked.

Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of foodborne illness.

please inform your server of any food allergies before placing your order

