

handmade breads and pizza :

truffled robiola 'focaccia' w/ quince 16
scampo garlic bread cooked over coals 10
naan 12 patrick's naan w/ prosciutto 24
classic tomato, fior di latte & basil pizza 20

lamb pizza 23 lobster pizza 38
sliced rhum & pepper painted pork belly
pizza w/ agave grilled pineapple 25

specials :

friday night o grilled lobster w/ golden fried rice, snow crab & crisped brussels sprout leaves 85
saturday night o **bistecca alla fiorentina** w/ roman pizza of yellow tomato & yellow pepper romesco baked in true blue steel pan 65
sunday night supper inclusive o tossed scampo salad, chicken parmigiana, choice of spaghetti & homemade neapolitan spumoni.. claret sauce 45

starters :

- o soup of buttered leeks & new potato.. top neck clam chowder w/ puff pastry dome 21
- o crisped soft shell crab 'po boy' on delicate coconut milk bun .. secret sauce 29*
- o blackened sirloin carpaccio w/ shaved moliterno truffle cheese, arugula & crisp gaufrette potatoes.. hot honey 25*
- o #1 tuna tartar, seaweed salad & ripe avocado w/spicy pepita seed brittle of ancho chilies 29*

- o calamari fritto w/shishito peppers..pepperoncini & spicy lemon aioli 21
- o mozzarella & prosciutto di parma.. egg en cocotte w/ maple syrup, slender asparagus tips mimosa 29
- o burrata resting in crisp coconut crepe w/ radish and mash of avocado, broccolini tops.. pistachio & parmesan 25
- o chilled stack of bibb lettuce leaves, harry's strawberry 'chips' .. wasabi peas & buttermilk dressing 18
- o caesar salad 16* arugula salad 15
- o **bufala** mozzarella w/ vine ripe heirloom tomatoes & basil 18

Pratti!

PLATES

- o crisped potato paupiette of line caught cod, tender leeks, cherry tomato confit, vanilla olive oil & balsamic molasses 39
- o grilled scottish wester ross salmon.. black treacle-lemon glaze, basket of tater tots & spring's ramp aioli 38*
- o grilled pink swordfish & yellow tomato vodka sauce..soft grits w/edna lewis's shrimp 'paste' 39
- o our brick chicken *marocaine* w/ harrisa spice & plump candied apricots.. crisped potato shreds 35
- o *jurgielewicz* duck breast.. mascarpone vidalia onion risotto w/ cinnamon stick & wild fennel, homemade plum jelly 47*
- o kurobuta pork chop grilled, calabrese chili crisp.. baked orecchiette w/ jumbo yellow raisins, marsala *zabiane* 46*
- o colorado lamb chops 2/ 50 * or 3/ 75 * w/ new potato gnocchi, crumbled french feta.. roasted buttered cherries
- o **tagliata** of prime sirloin 7 oz. 40* 14 oz. 80* sweet potato puree.. chick pea polenta fries
- o **tagliata** of wagyu sirloin 4 oz. 90* 8 oz. 180* taro *frittelle*.. roasted garlic bourbon jus

spaghetti : all spaghetti appetizer size & entrée size

aglio e olio 15/25
pomodoro 15/25
vongole 20/30 *
bolognese 20/30

carbonara 20/30
cacio e pepe 17/27
scampo cracklings & hot pepper 18/28
charred spaghetti all' assassina 18/28

garganelli w/ lamb bolognese.. whipped goat cheese ricotta & mint gremolata 33

handmade ravioli e risotti :

ravioli verde.. fresh pea pasta *fresca* w/ burrata/sottocenere filling.. wild ramps & fiddleheads 36

spring's purple garlic bowties w/ maine crab 35

risotto *al salto* w/ creamed chestnut.. polpettine of rabbit & veal, spigarello leaves & mustard fruits 36

sides :

green beans tempura w/ 2 dipping sauces .. a favorite 14

grilled jumbo asparagus, blood orange vinaigrette .. candied hazelnuts 14

french fries .. spritz of duck fat .. truffle aioli 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

