

iggy's Garlic Bread Village Bakery brioche, whipped cream cheese \$15

Greener Roots Gem Lettuce toasted almonds, RC Farms apples, chardonnay vinaigrette, Manchego cheese \$14

Arancini mozzarella, tomato, spicy pork 'nduja sauce \$13

Whipped Ricotta onion jam, roasted sunflower seeds, chives, extra virgin olive oil, Dozen's Bakery sourdough toast \$15

****Burrata & Caviar*** Liuzzi burrata, 1oz Royal Belgian Osetra caviar, herb oil, Dozen's Bakery sourdough toast \$140



Spaghetti Aglio e Olio toasted garlic, extra virgin olive oil, parsley, lemon, parmesan, breadcrumbs, Italian chili flakes \$18

Butternut Squash Tortellini Farm & Fiddle squash, Gifford's smoked bacon, sage brown butter, maple sherry reduction \$26

Ricotta Agnolotti parmesan butter sauce, chives, lemon, shaved Périgord black truffles \$30

Goat Cheese Gnocchi alla Vodka Sauce Liuzzi burrata, basil, breadcrumbs \$26

Risotto Maine lobster, hedgehog mushrooms, thyme, parmesan \$31

"Little Shells" Maine peekytoe crab, sea urchin butter, Japanese red chiles, yuzu, roasted seaweed \$28

Rigatoni Bolognese Bear Creek Farm beef, pork, parmesan cheese, breadcrumbs \$27

We do not accept cash.

A 20% gratuity is added to every bill. All of that charge goes directly to our service and kitchen staff.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.