

*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

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*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.