

iggy's Garlic Bread garlic butter, whipped cream cheese \$15

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

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

Whipped Ricotta fava beans, miso butter, lemon balm, preserved lemon, pink peppercorn, Dozen's Bakery sourdough toast \$15

****Blue Fin Tuna Tartare*** egg yolk, soy, pickled ginger, chili oil, sesame, shallots, rice crisp \$23

****Stracciatella & Caviar*** 1oz Siberian Special Select caviar, chives, extra virgin olive oil, Liuzzi stracciatella, St. Vito focaccia \$120



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

Ricotta Tortellini Périgord truffle butter sauce, chives, lemon \$28

Mushroom Pappardelle wild mushrooms, parmesan cream, herbs \$23

Orecchiette alla Vodka Sauce Liuzzi stracciatella, basil, breadcrumbs \$25

Gnocchi alla Romana Blu del Moncenisio fondue, foraged ramps, maple sherry reduction \$26

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

Gulf Shrimp Risotto Gulf shrimp, asparagus, green garlic, chives, lemon, parmesan \$26

Rigatoni Bolognese Bear Creek Farm beef, pork, parmesan, herbs, breadcrumbs \$28

Bear Creek Farm 28 Day Dry Aged NY Strip confit potato, garlic braised spinach, Béarnaise sauce \$69

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.