

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, pickled delicata squash, spiced pepitas, chives, Dozen's Bakery sourdough toast \$15

***Baja Hiramasa Crudo** red pepper vinaigrette, basil, confit fennel, preserved lemon, Castelvetrano olives, smoked paprika \$21

***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

Radiatore Maine lobster, saffron tomato sauce, Calabrian chiles, tarragon, lemon, breadcrumbs \$28

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

Gemelli Carbonara pecorino Toscano, guanciale, egg yolk, black pepper \$23

Truffle Fusilli Taleggio cheese, Burgundy truffles, herbs, breadcrumbs \$28

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

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

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.