

iggy's Garlic Bread garlic butter, whipped cream cheese \$16

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

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

Whipped Ricotta red onion jam, Farm & Fiddle cherry tomatoes, chives, red wine vinegar, Dozen's Bakery sourdough toast \$15

Melon and Jamón Santa Claus melon, acorn fed Jamón Ibérico, red wine gastrique, smoked paprika, parsley oil \$16

***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

Agnolotti Doppio Mississippi corn and ricotta filling, shallots, chives, thyme, Italian summer truffle \$31

Radiatore Cacio e Pepe black pepper, pecorino cheese \$21

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

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

"Little Shells" scarlet crab, sea urchin butter, Japanese red chiles, yuzu, roasted seaweed \$31

Risotto Gulf shrimp, butternut squash, lemon, parmesan, herb oil \$26

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

Bear Creek Farm 28 Day Dry Aged NY Strip garlic braised spinach, herb roasted potatoes, Bordelaise 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.