

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 wild mushrooms, Taleggio fondue \$13

Whipped Ricotta onion jam, Alabama peaches, red wine vinegar reduction, lemon balm, Dozen's Bakery sourdough toast \$15

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

***Burrata & Caviar** Liuzzi burrata, 1oz Golden Osetra caviar, herb oil, St. Vito focaccia \$125



Orecchiette fermented spring garlic, preserved lemon, extra virgin olive oil, Belper Knolle cheese, breadcrumbs \$18

Agnolotti whipped ricotta cheese, sweet Alabama corn, chives, parmesan butter, shaved Italian summer truffles \$28

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

Three Cheese Gnocchi alla Vodka Sauce Liuzzi burrata, Thai basil, breadcrumbs \$25

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

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

Ravioli duck confit, morel mushrooms, asparagus, English peas, red wine-veal reduction \$27

Rigatoni Bolognese Bear Creek Farm beef, pork, parmesan, 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.