


## DINNER

### antipasti & verdure

- CRUDO DI PESCE**   
red snapper carpaccio, capers,  
salmoriglio sauce 21
- VITELLO TONNATO**   
thinly sliced veal tenderloin,  
creamy tuna-caper aioli 19
- SFORMATO DI ZUCCHINE**   
zucchini & parmigiano flan,  
parmigiano fondue 16
- INVOLTINI DI PARMIGIANA**   
eggplant rolls with tomato passata,  
mozzarella & parmigiano 16
- BURRATA**   
figs, heirloom tomatoes 18
- RUCHETTA**   
baby arugula, marcona,  
balsamico, parmigiano 17
- CAROTE**   
baby heirloom carrots, sour cream,  
white balsamico 15
- COCOMERO**   
watermelon, fennel,  
ricotta salata 15
- CROCCHETTE**   
chickpea & taleggio croquettes,  
smoked paprika sauce 15
- FORMAGGIO**   
ask server for daily options 19
- ITALIANA**   
lettuce, cherry tomatoes, olives,  
prosciutto di parma, parmigiano 17
- CARCIOFI FRITTI**   
crispy artichokes,  
yogurt aioli 16
- BROCCOLI**   
broccoli, garlic,  
peperoncino 14
- PATATE**   
roasted red potatoes,  
sweet garlic confit 10
- FAGIOLI TOSCANI**   
corona beans & mint 12

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- PROSCIUTTO  
E TIGELLE**  
24 month prosciutto di parma,  
tigelle bread 19
- PIADINA MOZZARELLA  
E POMODORO**   
thin flatbread, mozzarella,  
tomato, oregano 14
- PIADINA PROSCIUTTO  
E MOZZARELLA**  
thin flatbread, prosciutto di parma,  
mozzarella, arugula 16

### pasta

*gluten-free pasta is available upon request*

- LINGUINE**  
manila clams, white wine,  
calabrian chili, parsley 24
- GNOCCHI**   
potato gnocchi, tomato,  
buffalo mozzarella, basil 24
- CARBONARA**  
pici, guanciale, pecorino,  
farm egg, black pepper 24
- TORTELLINI**  
meat-filled tortellini, ham, peas,  
creamy parmigiano 27
- LASAGNA**  
spinach pasta, bolognese meat ragu,  
bechamel, parmigiano 24
- PAPPARDELLE**  
egg pappardelle, slow cooked  
all-natural veal ragu 24
- CACIO E PEPE**   
spaghetti, pecorino romano,  
black pepper 20
- RISOTTO**   
acquerello carnaroli rice,  
asparagus, shrimp 25
- HALF PASTA**  
half-sized portion 15

### carne & pesce

- FILETTO MIGNON**   
8 oz prime filet mignon,  
grilled sweet corn, fava beans 36
- AGNELLO**   
sous-vide new zealand lamb chops,  
truffle potato mousse, charred shallots 35
- HALIBUT**  
roasted halibut, fregola,  
red chicory, pepper coulis 30
- POLPETTE**   
beef & ricotta meatballs,  
herb tomato sauce 24
- COTOLETTA PRIMAVERA**  
farm chicken milanese with arugula,  
heirloom cherry tomatoes, grana 27
- POLIPO**   
charred octopus, cherry tomato confit,  
potatoes, capers, chili basil pesto 22

**EXECUTIVE CHEF** *Marco Arnold*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering.

A SUGGESTED GRATUITY OF 20% MAY BE ADDED TO PARTIES OF SIX OR MORE.  
LIMIT 4 CREDIT CARDS PER CHECK, PLEASE.

 *gluten free*

 *vegetarian*