

ANTIPASTI

appetizers for the table

INSALATA | 12

little gem lettuce, citrus, soft herbs, yogurt, breadcrumb, ricotta salata

CARPACCIO | 15

paradise locker beef, sunchoke aioli, radicchio agrodolce, buckwheat

CRUDO | 17

citrus, melon, garum, fennel pollen

ZUCCHA FRITO | 12

crispy delicata squash, polenta, pickled garlic, chili

CANEDERLI | 12

alpine bread dumpling, pancetta, goulash

TOASTED RAVIOLI | 14

provel, black truffle, pomodoro

HAND-PULLED MOZZARELLA

(PER LA TAVOLA) | 36

local farm beets, blood orange, arugula, pistachio

PRIMI

house-made pasta & risotto

ALLA GRICIA | 17

rigatoni, house-made guanciale, pecorino

RAVIOLO AL UOVO | 21

fresh ricotta, campo lindo farm egg, brown butter

LOBSTER MAFALDINE | 26

day boat Maine lobster, tomato, chili

AGNOLOTTI DEL PLIN | 18

veal and pork farce, sage, parmesan

CAVATELLI | 18

basil pesto, pecorino

RISOTTO MILANESE | 25

parmigiano reggiano, bone marrow, saffron

*cooked to order please allow 25 minutes

SECONDI

main courses meant to share

WHOLE BRANZINO | 45

tomato conserva, fregola sarda

ROASTED NORTON FARMS PORCHETTA | 70

cecci, tuscan kale, mushroom scapeche, pistou

*48 oz

POLLO ARROSITIO | 30 / 50

hearth-roasted campo lindo farms chicken, salsa verde, blistered peppers

BISTECCA ALLA FIORENTINA | 100 / 175

morgan ranch bone-in florentine steak, salt roasted potatoes, shallot agrodolce

*24 oz or 48 oz

FOCACCIA

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warm, house-made rosemary focaccia

CICCHETTI

small bites to accompany our focaccia

OLIO E ACETO | 5

seasonal olio verde, 12 year aged balsamic

POMODORO | 5

pomodoro sauce, parmesan, basil

HAND-DIPPED RICOTTA | 6

local honey, pistachio

GORGONZOLA PICCANTI | 12

blood orange marmalade

PROSCIUTTO DI SAN DANIELLE | 11

fruit mostarda

MUSSELS SCAPECHE | 8

spicy calabrian chile, garlic preserved mussels

TONNATO E OLIVA | 8

ahi tonnato, olives, sweet peppers, lemon

PIZZA

from the hearth
napoletana style

MARGHERITA | 15

mozzarella di bufala, basil, san marzano tomato

FOREST MUSHROOMS | 18

olive oil, leek, gorgonzola dolce

SAUSAGE | 16

chard, ricotta, wild fennel sausage, san marzano tomato

SOPRESSATA | 16

sopressata, salsa verde, san marzano tomato