

ANTIPASTI

appetizers for the table

INSALATA | 12

little gem lettuce, citronette, pangrattato, sweet pea yogurt

CARPACCIO | 18

halibut 'nduja, pickled green tomato, basil acqua pazza verde, smoked trout roe

CARNE CRUDO | 18

salt creek beef, tallow gnocco fritto, black garlic bagna cauda, pickled chili, caper berry

WHITE ASPARAGUS | 16

guanciale, sunny-fried egg, pecorino black pepper butter

TOASTED RAVIOLI | 14

provel, black truffle, pomodoro

FRITTO MISTO | 27

fried prawns, calamari, spring vegetables, crispy prosciutto mayo

HAND-PULLED MOZZARELLA (PER LA TAVOLA) | 38

spring peas, panzanella, cucumber, fresh horseradish

PRIMI

house-made pasta & risotto

RAVIOLO AL UOVO VERDE | 21

artichoke, ricotta, asparagus, confit fennel, farm egg yolk

CARAMELLE | 27

burrata, fava bean, wild mushroom, leek, green garlic crema

LOBSTER MAFALDINE | 26

day boat Maine lobster, tomato, chili

ALLA GRICIA | 17

rigatoni, house-made guanciale, pecorino

AGNOLOTTI DEL PLIN | 18

veal and pork farce, sage, parmesan

RISOTTO | 26

peas, pancetta, pink peppercorn, pecorino

*cooked to order please allow 25 minutes

SECONDI

main courses meant to share

WHOLE BRANZINO | 45

tomato conserva, fregola sarda

MILK BRAISED PORK SHOULDER | 75 / 125

mascarpone polenta, braised fennel, black current pine nut relish

POLLO ARROSITIO | 30 / 50

campo lindo farms chicken, lemon, caesar butter, farro chicory salad

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

WHIPPED RICOTTA | 9

local honey, pistachio butter

TALEGGIO | 11

thyme and peach marmalade

PROSCIUTTO DI SAN DANIELLE | 11

fruit mostarda

TONNATO E OLIVA | 8

ahi tonnato, olives, sweet peppers, lemon

FEGATO MOUSSE | 9

chicken liver, strawberry rhubarb preserve

PIZZA

from the hearth
napoletana style

MARGHERITA | 15

mozzarella di bufala, basil, san marzano tomato

VERDE | 18

english pea crema, pancetta, mint, basil, grana padano, fior di latte

FONDUTA | 17

roasted artichoke, potato, salsa verde, sweet onion

SOPPRESSATA | 16

soppressata, calabrian chili honey, san marzano tomato