

Our menu is recommended as a 4-course prix-fixe

ANTIPASTI • INSALATE | PASTA | SECONDI | DOLCI

\$65 per person

\$99 per person with suggested wine pairings

OSTRICHE

a selection of east & west coast oysters with traditional garnishes | ½ dozen minimum

ROCKY SHORE 3
Prince Edward Island, Canada

flavorful
mild brininess
medium cup

IRISH POINT 3
Prince Edward Island, Canada

medium cup
briny
firm meat

SAVAGE BLONDE 3
Prince Edward Island, Canada

full meat
fluted cup
cucumber finish

KUMAMOTO 5
Washington State, USA

medium brininess
deep cup
honeydew finish

ANTIPASTI e INSALATE

appetizers & salads

ANGURIA | 14

marinated heirloom tomatoes, grilled watermelon
feta cheese, almonds, shallot vinaigrette

INSALATA | 13

baby romaine, radicchio, compressed peaches
grilled corn, moscatel vinaigrette

FIORE DI ZUCCA | 13

stuffed squash blossoms, fresh mozzarella
anchovy, basil, passata di pomodoro

SALMONE | 19

PRIX-FIXE SUPPLEMENT 4
smoked salmon, dill crème fraîche
egg, potato blinis

BARBABIETOLA | 16

salt-roasted beets, goat cheese gelato
stone fruit, candied walnuts

ZUPPA di MAIS | 14

creamy corn soup, poached shrimp
brioche crouton, basil

FRITTO MISTO | 15

crispy calamari, shrimp, baked kale chips
lemon crema

CARPACCIO | 16

dry-aged beef, baby watercress, 62° egg, capers
parmesan, lemon

POLIPO | 18

PRIX-FIXE SUPPLEMENT 4
seared spanish octopus, smoked bean purée
pickled red onions, n'duja sausage

LE PASTE

house-made pasta | available as appetizer or entrée portion

GRAMIGNA 13 | 26

spinach & semolina pasta curls, lamb sausage
pecorino, white wine sauce, shishito peppers

SPAGHETTI 13 | 25

fileto di pomodoro, basil, chili, stracciatella

AGNOLOTTI NERI 15 | 29

PRIX-FIXE SUPPLEMENT 3
seafood-stuffed squid ink pasta, shellfish sugo
leek soffritto, bread crumbs

TAGLIATELLE 13 | 25

thin ribbon pasta, traditional bolognese meat sauce
whipped ricotta

GARGANELLI 13 | 25

quill-shaped pasta, 18-month aged prosciutto
cream, mushrooms, truffle butter

RISOTTO DI MARE 16 | 30

PRIX-FIXE SUPPLEMENT 3
seafood risotto, calamari, shrimp, scallops
saffron, mussel crema

SECONDI

entrées

BRANZINO | 29

mediterranean sea bass, artichoke purée
summer vegetables, salsa verde

SPADA | 31

grilled swordfish, white gazpacho, almonds
spicy golden raisins, basil oil

IPPOGLOSSO | 33

pan-seared atlantic halibut, charred corn
piquillo pepper, chive oil

POLLO | 29

pan-roasted half organic chicken, corn farrotto
baby mushrooms, chicken jus

PARMIGIANA | 28

baked eggplant lasagna, fresh mozzarella
basil-pine nut pesto

GRIGLIATA MISTA | 46

PRIX-FIXE SUPPLEMENT 15
mixed grill of aged new york strip steak
fresh pancetta, chicken sausage & lamb porterhouse

AGNELLO | 36

PRIX-FIXE SUPPLEMENT 6
pan-roasted australian lamb chops, eggplant hummus
crispy chickpeas, marinated peppers

FILETO | 37

PRIX-FIXE SUPPLEMENT 6
seared filet of beef, whipped potatoes
grilled shishito peppers, veal sugo

CONTORNI

sides | 8

POTATOES, CACIO e PEPE

CHARRED CORN, PANCETTA

CRISPY ARTICHOKEs, LEMON CREMA

CHEF & OWNER *Michael White* + CHEF DI CUCINA *Cesar Ramos*

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical conditions