

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

PERA | 13

mulled wine-poached pear, butter lettuce  
candied walnuts, fourme d'ambert, honey vinaigrette

ROMANA | 13

baby romaine, radicchio, garlic croutons  
parmesano, anchovy vinaigrette

TARTUFATA | 15

truffle burrata, acorn squash, arugula  
brown butter vinaigrette

ZUPPA | 13

roasted butternut squash soup, brown butter  
squacquerone cheese, vincotto

FRITTO MISTO | 16

crispy calamari, shrimp, market fish  
baked kale chips, lemon aioli

TERRINA | 21

PRIX-FIXE SUPPLEMENT 8  
la belle farm foie gras torchon, duck confit  
fig, herb relish, brioche

CRUDO | 15

sushi-grade tuna, anchovy crema, olives  
pickled butternut squash, lemon oil

CARPACCIO | 16

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

POLIPO | 18

PRIX-FIXE SUPPLEMENT 4  
seared spanish octopus, marble potatoes  
sunchokes, castelvetrano olives

## LE PASTE

house-made pasta | available as appetizer or entrée portion

SPAGHETTI NERO 13 | 25

squid ink pasta, preserved tuna  
olives, capers, oregano, pomodoro

TAGLIATELLE 13 | 25

thin ribbon pasta, traditional bolognese meat sauce  
whipped orange-scented ricotta

GNOCCHI 12 | 24

ricotta dumplings, passata di pomodoro  
baby spinach, chili

CRESTE 13 | 25

curved crested pasta, calamari, mussels  
scallops, shrimp, garlic, mollica

GARGANELLI 13 | 25

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

FAZZOLETI 15 | 29

PRIX-FIXE SUPPLEMENT 3  
braised short rib-stuffed ravioli, sugo di arrosto  
celery root purée, crispy brussels sprouts

## SECONDI

entrées

IPPOGLOSO | 33

herb-cruste atlantic halibut, celery root  
mussel confit, pear-parsley sauce

CODA di ROSPO | 29

pan-seared monkfish, shimeji mushrooms  
battered spinach, pickled mustard seeds

BRANZINO | 29

grilled mediterranean sea bass, forbidden rice salad  
butternut squash, piquillo peppers

BRODETTO | 33

adriatic-style seafood soup of head-on shrimp  
market fish, clams, mussels, scallops, grilled bread

PARMIGIANA | 28

baked eggplant lasagna, fresh mozzarella  
basil-pine nut pesto

POLLO | 29

roasted half organic chicken, brussels sprouts  
kalamata olives, preserved lemon, chicken jus

AGNELLO | 36

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

CONTROFILETO | 46

PRIX-FIXE SUPPLEMENT 14  
40-day dry-aged NY strip steak, marble potatoes  
truffle jus

RISOTTO | 28

creamy butternut squash risotto, figs  
brown butter, toasted almonds

## CONTORNI

sides | 8

POTATOES, CACIO e PEPE

ARUGULA, LEMON e ALMONDS

CRISPY BRUSSELS SPROUTS e PECORINO

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