

OUR MENU IS RECOMMENDED AS A \$70 FOUR-COURSE PRIX FIXE
ANTIPASTI O INSALATE · PASTA · SECONDI · DOLCI
\$108 PER PERSON WITH SUGGESTED WINE PAIRINGS

OSTRICHE A SELECTION OF EAST & WEST COAST OYSTERS WITH TRADITIONAL GARNISHES | 1/2 DOZEN MINIMUM

FANNY BAY 3.5
BRITISH COLOMBIA, CANADA
full brine, plump meat, sweet mineral finish

SAVAGE BLONDE 3
PRINCE EDWARD ISLAND, CANADA
full meat, fluted cup, cucumber finish

KUMAMOTO 5
WASHINGTON STATE, USA
mild brine, deep-cupped, petite meat
honeydew finish

ANTIPASTI e INSALATE

RUCOLA 13
baby arugula, grapes, ricotta salata, candied almonds
lemon-white balsamic vinaigrette

BURRATA CROCCANTE 14
crispy creamy mozzarella, marinated bell peppers
fennel pollen, white balsamic

FRITTO MISTO 16
crispy calamari & shrimp, market fish
baked kale chips, spicy pomodoro

CARPACCIO 16
dry-aged beef, baby watercress, 62° egg
anchovy crema, capers, shaved parmesan

CRUDO 17
sushi-grade tuna, anchovy crema, olives
pickled butternut squash, lemon oil

CALAMARI 14
charred calamari, black eyed peas, tonnato sauce
lemon-garlic sauce

FEGATO 19
PRIX-FIXE SUPPLEMENT 5
seared "la belle farm" foie gras, pearl onion chutney
fig, agrodolce sugo

ZUPPA di ZUCCA 13
creamy butternut squash soup, squacquerone cheese
pumpkin seeds

SALMONE 16
smoked salmon spread, hard-boiled egg, tartar sauce
salmon roe

POLIPO 22
PRIX-FIXE SUPPLEMENT 8
seared spanish octopus, crispy heirloom potatoes
castelvetrano olives, caper salsa verde

LE PASTE HOUSE MADE PASTA | APPETIZER OR ENTRÉE PORTION

SACCHETTI 14 | 25
ricotta & squash-filled pasta purses
brown butter-sage sauce, amaretti cookie

CHITARRA 18 | 34
PRIX-FIXE SUPPLEMENT 4
rough-cut spaghetti, lobster, shrimp
oven-dried grape tomatoes, garlic, chili

FUSILLI VERDI 14 | 25
spinach-flavored pasta twists, braised duck
balsamic-poached figs, pecorino

TAGLIATELLE 14 | 25
thin ribbon pasta, traditional bolognese meat sauce
whipped orange-scented ricotta

GARGANELLI 14 | 25
quill-shaped pasta, 18-month aged prosciutto
cream, mushrooms, truffle butter

LINGUINI NERO 16 | 29
PRIX-FIXE SUPPLEMENT 3
squid-ink pasta, PEI mussels, thyme-butter
lump crab meat

SECONDI

MERLUZZO 33
pan-seared cod fish, baby vegetables
pear-parsley purée, mussels beurre blanc

BRANZINO 33
seared mediterranean sea bass, charred broccolini
salmoriglio sauce

COBIA 31
grilled cobia, braised swiss chard, hen of the woods
pickled mustard seeds

CAVOLFIORRE 28
roasted half cauliflower, braised black lentils, raisins
celery root purée, almond-herb relish

AGNELLO 39
PRIX-FIXE SUPPLEMENT 7
braised lamb belly, crispy polenta, mint-parsley relish
red wine sugo

POLLO 29
oven-roasted half organic chicken, brussels sprouts
potato purée, sugo

ANATRA 33
smoked "la belle farm" duck breast, butternut squash
honey-glazed carrots, hazelnut crumble

CONTROFILETO 46
PRIX-FIXE SUPPLEMENT 15
40-day dry-aged ny strip steak, mushroom bordelaise

PETRONIANA 38
PRIX-FIXE SUPPLEMENT 6
crispy veal cutlet, mortadella, emmentaler cheese
truffle crema

RISOTTO 31
creamy mushroom risotto, parmesan fonduta, spinach
chanterelles

SPECIALE DEL GIORNO

MONDAY
Grigliata di Pesce 38
chef's selection of grilled fish

TUESDAY
Ossobucco 39
*braised veal shank, saffron risotto
orange gremolata*

WEDNESDAY
Aragosta al Forno MP
*baked maine lobster
spicy béarnaise, arugula*

THURSDAY
Dover Sole 65
*seared dover sole
lemon beurre meunière*

FRIDAY
Seafood Platter 66
*chef's selection of
raw & cooked seafood*

SATURDAY
Bone-In Ribeye 99
*30oz. 40-day dry-aged
choice of contorni*

SUNDAY
Pasta Night
*appetizer portion 10
entrée portion 18*

CONTORNI 8

BRUSSELS SPROUTS, LEMON SAUCE

CRISPY POLENTA, GORGONZOLA CREMA

TUSCAN FINGERLING POTATOES

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 condition