

## **Appetizers**

### **24-Month Prosciutto 19**

creamy burrata, fiilone bread with tomato

### **Fava Beans Salad 16**

shaved raw asparagus, whipped buffalo ricotta,  
mint, pea greens

### **Wild Ramps 17**

buffalo mozzarella, mullet bottarga,  
lemon confit chili

### **Ahi Tuna Crudo 18**

preserved tuna aioli, cherry tomato confit, squash blossoms

### **Carciofi "Alla Romana" 15**

mint, EVO, pecorino, fettunta

## **Pastas & Entrées**

### **Gricia 26**

cured guanciale, fava beans, shaved summer truffle, pecorino

### **Burrata Ravioli 22**

foraged mushrooms, wild ramps, Grana Padano

### **Paccheri 24**

New Zealand cockles, golden tomatoes,  
summer squash, mullet bottarga

### **Soft-Shell Crab 20**

lemon aioli, tomato panzanella salad

### **Steak & Eggs 25**

Painted Hills Farm NY Strip,  
scrambled eggs, mushrooms, wild arugula

## **Brunch**

### **Apple Compote French Toast 14**

Vanilla mascarpone, strawberries,  
Vermont maple syrup

### **Frittata 15**

mushrooms, baby zucchini,  
mozzarella, mix greens

### **Blue Crab Benny 23**

poached eggs, Colossal crab meat, crushed avocado  
multigrain, Hollandaise sauce, roasted potatoes

### **Parma Eggs Benedict 19**

poached eggs, prosciutto crudo, ricotta,  
crushed black truffle, English muffin,  
Hollandaise sauce, roasted potatoes

### **Lamb & Egg 23**

Salt Meadow roasted lamb, poached egg,  
soft mascarpone polenta, snap peas

## **Sides**

### **Thick Cut Applewood Smoked Bacon 5**

### **Rosemary Roasted Potatoes 5**

### **Yoghurt, Fruit & Granola 7**

## **No Substitutions Please**

**20% gratuity will be added to parties of 6 or more**

**No more than 5 Credit Cards per table**