

For the Table

Olives 6
herbs, cumin, bay leaf

Artisanal Cheese Selection
seasonal marmalade, almonds, honey
One cheese 7 Three 16

24 Month Prosciutto di Parma 18
burrata cheese, filone bread with tomato

Grilled Flat Bread 15
rabe, sausage, smoked scamorza

Flash Fried Rhode Island Squid 18
white shrimp, seasonal vegetables, salsa tonnata

Rice Croquettes 10
tomato, basil, fior di latte mozzarella

Pastas

All of our pasta is homemade on the premises daily using Italian semolina flour

Saffron Gnocchetti Sardi 26
King crab meat, Meyer lemon, chili, basil

Bucatini alla Gricia 20
cured guanciale, spring onions, pecorino

Burnt-Wheat Paccheri 17
tomato, mozzarella, pine nut pesto, eggplant

Gnudi 25
ricotta dumplings, morels mushrooms,
English peas, shaved black summer truffle

Rigatoni 20
heritage veal, pork ragú, sage, Piave Vecchio

Strangozzi alla Norcina 21
fennel pork sausage, crushed truffle,
porcini, fresh ricotta, pecorino

Appetizers

Tuscan Kale & Brussels Sprouts 13
pistachios, Piave Vecchio D.O.P

Japanese Hamachi Crudo 16
fresh tomatoes *puttanesca*, oregano, capers

Cavendish Farm Quail 16
prosciutto, sage, chicory, cherries, parsley

Black Mission Figs 15
wood mushrooms, burrata cheese, hazelnut

Fava Beans & Fennel Salad 14
pea greens, fresh ricotta, lemon

Charred Octopus 17
cipollini onions, potato salad,
almond romesco, Calabrian chili

Mains

Fish MP
please inquire about daily preparation
of sustainable fish

Whole Mediterranean Branzino 27
heirloom tomato *panzanella* salad

Crystal Valley Farm Chicken 25
broccoli rabe, sweet peppers

Heritage Pork Chop 26
oregano crust, apricot, spring salad, pumpkin seeds

Painted Hills Farm Strip Steak 33
fingerling potatoes, spring onions, wood mushrooms

Sides

Rosemary Fingerling Potatoes 7

Marinated Sweet Peppers 7

Charred Rabe, Calabrian Chili, Lemon 7

20% gratuity will be applied to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.