

## Appetizers

### Soup

please inquire about daily preparation

### Rice Croquettes 9

Tomato, basil risotto, *fior di latte* mozzarella

### Tuscan Kale Salad 12

rainbow carrot, pumpkin seeds,  
*conserva*, Piave Vecchio D.O.P

### Peach & Summer Squash Salad 14

grilled baby gem, hazelnut, goat cheese

### Japanese Hamachi Crudo 15

heirloom cherry tomato *puttanesca*, parsley oil

### Atlantic King Crab Salad 18

heirloom tomato, avocado, crispy jalapenos

### Grilled Mediterranean Octopus 16

chickpeas, peperonata, Taggiasca olives

### 24 Month Prosciutto di Parma 17

burrata cheese, *filone* bread with tomato

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

## Pastas

*made daily & in-house with organic semolina flour*

### Paccheri 17

tomato, buffalo mozzarella, pine nut pesto, eggplant

### Spaghetti 20

New Zealand cockles, mullet bottarga, chili

### Bucatini 15

cherry tomatoes, basil, fresh ricotta

### Tagliatelle 18

mint pasta, lamb ragú, olives, pecorino

### Rigatoni 17

heritage pork sausage, Tuscan kale, breadcrumbs

## Entrées

### Sandwiches of the Day 12

pressed, served with green salad

### Fish Of The Day M.P

daily preparation of market fish

### Creekstone Farms Angus Burger 17

fontina cheese, charred scallion aioli,  
tomato, lettuce, truffled French fries

\*add bacon \$2 \*add avocado \$2

### Grilled Skirt Steak 20

crispy potatoes, sweet peppers