

QUILCENE **OYSTERS ON THE HALF SHELL**

	prosecco mignonette	three/10	six/17	dozen/32
HOUSE-CURED OLIVES	citrus, herbs, garlic	8		
POLENTA FRIES	gorgonzola butter	8.5		
BURRATA	heirloom tomato, basil, olive oil, aged balsamic, sea salt	16		
CHICKEN LIVER MOUSSE	port gelée, pickled red onion, sea salt, crostini	9		
GRILLED OCTOPUS	fingerling potato, frisee, salsa verde, romesco	16		
STEAK TARTARE	pickled chili, crème fraiche, caper, red onion, parsley, egg yolk, crostini	16		
MEATBALLS	marinara, basil, grana padano, grilled bread	9		
CHARCUTERIE	coppa, salumi, bresaola, pancetta, giardiniera, mustard, crostini	18		
BRUSCHETTA	speck, smoked mozzarella, melon, pesto / goat cheese, tomato + corn salsa + beet-cured salmon, crème fraiche, pickled red onions	11		
MUSSELS	fennel, saffron, pernod, grilled bread	16		
PIZZETTA	roasted tomato, mozzarella, roasted garlic, tomato sauce, basil	14		
PIZZETTA	roasted corn, cherry tomato, pickled jalapeno, mozzarella, corn cream, oregano	16		
PIZZETTA	speck, caramelized onion, arugula, fontina, grana padano	17		
MIXED GREEN	balsamic + extra virgin olive oil	9		
CAESAR*	romaine, grana padano, croutons	10		
BEET	watermelon, pistachio, castelvatrano olive, feta, arugula	10		
ARUGULA	grilled peach, fennel, blackberry, hazelnut, basil, balsamic vinaigrette, pecorino	10		
STROZZAPRETI	wild boar ragu, rosemary, chili, pecorino	22		
CHITARRA	pancetta, oyster mushroom, corn, roasted garlic, shallot, sage, grana padano	22		
CAVATELLI	heirloom tomato, basil pesto, ricotta, pine nut, grana padano	20		
SPAGHETTI	shrimp, toy box tomatoes, garlic, shallot, caper, chili, basil	23		
BEEF SHORTRIBS		31		

braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish

PAN-ROASTED BRICK CHICKEN 28

pancetta, Jimmy Nardello pepper, sweet onion, toy box tomato, cerignola olive, corn bread pudding

BISTRO FILET 33

heirloom tomato, arugula, gorgonzola dolce, aged balsamic

PAN SEARED ALBACORE TUNA 34

fennel crusted, chorizo, chickpeas, padron peppers, sweet onion, castelvetro olive, caper aioli

20% gratuity on parties of 6 or more corkage fee \$15/bottle \$30/magnum

*Contains unpasteurized egg. Eating undercooked or raw meat or seafood may cause illness.