

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

BREAD & BUTTER grand central como, butter, kosher salt 4

SOUP chicken, potato, celery root, crispy chicken skin, grana padano 10

HOUSE-CURED OLIVES citrus, herbs, garlic 9

POLENTA FRIES gorgonzola butter 10

CAZUELA caramelized onion, goat cheese, olive tapenade, grilled campagnolo 14

ARANCINI saffron risotto, fontina, romesco sauce, arugula, grana padano 16

MEATBALLS marinara, basil, grana padano, grilled bread 16

CORK-BRAISED BABY OCTOPUS chickpea, cerignola olive, grilled bread, caper aioli 19

BURRATA melted leeks, aged balsamic, olive oil, sea salt, cracked pepper, grilled bread 18

CHARCUTERIE salami rossa, spicy coppa, finocchiona, 'nduja, giardiniera, stone ground mustard, crostini 19

STEAK TARTARE* pickled chili, crème fraiche, caper, red onion, parsley, egg yolk, crostini 19

MUSSELS fennel, saffron cream, spinach, pernod, grilled bread 19

BRUSCHETTA TRIO balsamic figs, toasted walnuts, whipped goat cheese 15

chickpea puree, giardiniera, fried chickpea

smoked salmon rilette, creme fraiche, chive

MIXED GREEN balsamic + extra virgin olive oil 10

CAESAR* romaine, grana padano, croutons 14

BEET satsuma, shaved fennel, whipped goat cheese, micro greens, pistachio aillade, tarragon 16

CREMINI celery, parsley, piave, lemon-truffle vinaigrette 14

PIZZA roasted tomato, mozzarella, roasted garlic, tomato sauce, basil 20

PIZZA speck, caramelized onion, arugula, fontina, grana padano 24

PIZZA fennel sausage, castelvetrano olive, tomato sauce, mozzarella, chili-honey, grana padano 24

PIZZA mushrooms, mushroom cream, fontina, taleggio, chive, rosemary 22

PIZZA sopressata, pineapple, kalamata olive, tomato sauce, mozzarella 23

STROZZAPRETI 26

radicchio, shallot, garlic, gorgonzola dolce, toasted walnut, gorgonzola cream

LASAGNE 25

beef + pork bolognese, bechamel, ricotta, mozzarella

CAVATELLI 28

wild boar ragu, rosemary, chili, pecorino

PAPARDELLE 27

beef + pork bolognese, sage, orange, grana padano

SQUID INK TAGLIATELLE 28

shrimp, clams, mussels, calamari, shallot, garlic, tomato sauce, basil, chili

GRILLED NEW YORK STEAK* 40

crumbled potato, grilled rapini, truffle mascarpone, aged balsamic

PAN-SEARED BRISTOL BAY SOCKEYE SALMON 35

beluga lentils, roasted cauliflower, braised leeks, fennel, garlic, castelvetrano olive, salsa verde, fried leeks

PAN-SEARED CHICKEN SALTIMBOCCA 34

speck, fontina, fried sage, pancetta, lacinato kale, oyster mushroom, shiitake, soft polenta, jus

BEEF SHORTRIBS 38

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

20% gratuity on parties of 6 or more corkage fee \$20/bottle \$40/magnum

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