

OYSTERS ON THE HALF SHELL

	prosecco mignonette	market price
BREAD & BUTTER	grand central como, butter, kosher salt	4
SOUP	potato, celery root, creme fraiche, chive	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
SCALLOP CRUDO	lemon agrumato, basil oil, fermented chili, smoked sea salt	18
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	shaved beef, fontina, mascarpone, truffle oil	15
	chickpea puree, giardiniera, fried chickpea, ricotta salata	
	smoked sturgeon rilette, creme fraiche, caper, chive	

MIXED GREEN	balsamic + extra virgin olive oil	10
CAESAR*	romaine, grana padano, croutons	14
BEET	cara cara orange, 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, olive, red onion, tomato sauce, mozzarella, chili-honey, grana padano	24
PIZZA	mushrooms, mushroom cream, fontina, taleggio, chive, rosemary	22
PIZZA	sopressata, pineapple, pickled chili, mustard sauce, mozzarella	23

STROZZAPRETI	26
	radicchio, shallot, garlic, gorgonzola dolce, toasted walnut, gorgonzola cream
CAVATELLI	28
	wild boar ragu, sage, chili, grana padano
CHITARRA	27
	pancetta, red onion, garlic, tomato sauce, rosemary, chili, pecorino
SQUID INK TAGLIATELLE	31
	shrimp, mussels, clams, calamari, leek, fennel, garlic, tarragon, preserved lemon gremolata, chili
LASAGNA	27
	pork + beef bolognese, bechamel, ricotta, mozzarella, grana padano
PAN-SEARED BRISTOL BAY SOCKEYE SALMON	35
	roasted curry cauliflower, cauliflower puree, olive + preserved lemon relish, golden raisin, pinenut, arugula
GRILLED NEW YORK STEAK*	40
	fried fingerling potato, grilled rapini, truffle mascarpone, aged balsamic
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.