

OYSTERS ON THE HALF SHELL

prosecco mignonette market price

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

SOUP chickpea, potato, charred onion, garlic, parsley, lemon agrumato, spiced pistachios 10

HOUSE-CURED OLIVES citrus, herbs, garlic 9

POLENTA FRIES gorgonzola butter 10

CAZUELA baked gorgonzola, roasted garlic, tomato jam, house made cracker 15

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 english pea puree, pickled red onion, aged balsamic, olive oil, sea salt, grilled bread 18

CHARCUTERIE salami rossa, spicy coppa, soppressata, '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 shaved beef, fontina, truffle mascarpone 15

fire-roasted beets, beet green pesto, pecorino.

salmon tartare, 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

SPINACH bacon lardon, soft boiled egg, pickled onion, bread crumb, bacon-pine nut vinaigrette 16

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

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

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

PIZZA asparagus, leek, pistachio, spring cream, grana padano, lemon agrumato 22

CAVATELLI 28

fennel sausage, rapini, roasted garlic, shallot, chili, sage, piave

POTATO GNOCCHI 29

black truffle, fontina, cream

PAPPARDELLE 28

wild boar ragu, rosemary, chili, grana padano

TAGLIARINI 33

blue crab, leek, fennel, garlic, tarragon + preserved lemon gremolata, chili

LASAGNA 27

pork + beef bolognese, bechamel, ricotta, mozzarella, grana padano

VERMOUTH & BUTTER BRAISED ALASKAN HALIBUT 36

fingerling potato, english pea, leek, creme fraiche, chive, tarragon

GRILLED NEW YORK STEAK* 40

creamed lacinato kale, pancetta, crispy fried onion, gorgonzola dolce, aged balsamic

BEEF SHORTRIBS 38

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

GRILLED LAN ROC PORK CHOP 36

sunchoke puree, grilled asparagus, rhubarb + sundried cherry mostarda