

## OYSTERS ON THE HALF SHELL

prosecco mignonette market price

<b>BREAD &amp; BUTTER</b>	grand central como, butter, kosher salt	4
<b>SOUP</b>	asparagus, cream, garlic, shallot, leek, grana padano, lemon agrumato	10
<b>HOUSE-CURED OLIVES</b>	citrus, herbs, garlic	9
<b>POLENTA FRIES</b>	gorgonzola butter	10
<b>SCALLOP CRUDO</b>	basil oil, fermented chili, lemon agrumato, sea salt, chive	18
<b>CAZUELA</b>	baked gorgonzola, roasted garlic, tomato jam, housemade cracker	13
<b>MEATBALLS</b>	marinara, basil, grana padano, grilled bread	16
<b>GRILLED OCTOPUS</b>	fingerling potato, romesco, salsa verde, frisee	19
<b>BURRATA</b>	braised leeks, cherry relish, aged balsamic, olive oil, sea salt, grilled bread	18
<b>CHARCUTERIE</b>	salami rosa, spicy coppa, soppressata, 'nduja, giardiniera, stone ground mustard, crostini	19
<b>STEAK TARTARE*</b>	pickled chili, crème fraiche, caper, red onion, parsley, egg yolk, crostini	19
<b>MUSSELS</b>	fennel, saffron cream, spinach, pernod, grilled bread	19
<b>BRUSCHETTA TRIO</b>	shaved beef, fontina, horseradish cream	15
	chickpea puree, giardiniera, fried chickpea	
	olive oil poached smoked halibut, herb cream cheese, chive, parsley, olive oil	

<b>MIXED GREEN</b>	balsamic + extra virgin olive oil	10
<b>CAESAR*</b>	romaine, grana padano, croutons	14
<b>BEET</b>	cara cara orange, shaved fennel, whipped goat cheese, micro greens, pistachio aillade, tarragon	16
<b>ARUGULA</b>	strawberries, grilled asparagus, toasted hazelnuts, pecorino, basil balsamic vinaigrette	16

<b>PIZZA</b>	roasted tomato, mozzarella, roasted garlic, tomato sauce, basil	20
<b>PIZZA</b>	speck, caramelized onion, fontina, arugula, grana padano	24
<b>PIZZA</b>	fennel sausage, charred broccolini, garlic, tomato sauce, mozzarella, fermented chili, grana padano	24
<b>PIZZA</b>	asparagus, leek, pistachio, spring cream, grana padano, lemon agrumato	22

## BLACK PEPPER CHITTARA\* 29

house bacon, egg yolk, shallot, garlic, ricotta, pecorino, sage

## CAVATELLI 29

morel mushroom, asparagus, fava bean, shallot, roasted garlic, white wine, herbs, grana padano

## PAPPARDELLE VERDE 30

lamb ragu, taggiasca olive, rosemary, mint, chili, piave

## RISOTTO 33

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

## VERMOUTH + BUTTER BRAISED ALASKAN HALIBUT 36

corona bean, shiitake mushroom, fava bean, leek, creme fraiche, chive, tarragon

## GRILLED HANGER STEAK\* 39

grilled broccolini, crispy-fried onion, gorgonzola dolce, aged balsamic

## BEEF SHORTRIBS 38

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

## PAN-SEARED BRICK CHICKEN 34

prosciutto cotto, taleggio + sage stuffed, morels, grilled asparagus, fried potato gnocchi, white wine, cream

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.