

Housemade Fresh Focaccia, baked at 5pm, served with lemon oil 12

Salumeria (\$12 each, \$26 for any three, \$34 for any 5)

Prosciutto di San Daniele

Iberico

Pepperoni

Soppresata

Bresaola

Formaggio

Truffle Pecorino

Parmigiano-Reggiano

Fresh Ricotta

Gorgonzola Dolce

Insalata

Cherry Tomato, 'Latticini' burrata, basil pesto, preserved tomato vinaigrette 19

Petit Market Greens, watermelon radish, cucumber, baby turnips, white balsamic vinaigrette 16

Sugar Beets, feta cheese, marcona almonds, truffle vinaigrette 18

Zuppa

Butternut Squash, chestnuts, hen of the Woods Mushrooms, Chive Oil 18

Celery Root, Black Truffle, Salsify, Garden Arugula 20

Crudi

Atlantic Salmon, Ocean Trout Roe, Preserved Lemon, Grey Salt 26

Sardines, Persimmon Relish, Confit Tomato, Lovage 26

Tuna Tartare, Hazelnut, fresh chives, EVOO

Vitello Tonnato, tuna, capers

Pasta (Add Black Truffle \$75 supp.)

Handmade Gnocchi, Parmesan Cream, Hazelnut Oil, Chives 26

Raviolo Gigante filled with Three types of Cheese, Fresh Nutmeg 26 (Add caviar \$125 supp.)

Tajarin, Shiitake Mushrooms, Parsley 26

Tortelli filled with local corn, corn broth, Baby Leeks 26

Saffron Risotto, pignoli, grilled spinach

Pesce

Whole Wild Branzino, Petit Salad, Meyer Lemon, Citrus Oil 110

Spiced Swordfish, Cranberry Beans, Shaved Fennel Salad, Black Pepper 32

Local Black Bass, San Marzano Tomato, Cous Cous, Capers, Oregano 34

Carne

Smoked Chicken Breast & Leg, Seasonal Orzo 32

Lamb Chops, mint-tomato tapenade, brown butter, potato puree 54

Dry Aged Ribeye, torpedo shallot, Roasted Garlic, Red Wine Sauce 56

Dolce

Millefeuille with crème patisserie 16

Basque Style Cheesecake with preserved cherries 16

Traditional Tiramisu 16

Dark Chocolate Cake with citrus marmalade 16