

charcuterie

three for 15 — five for 27

formaggi salumi

- {italy} - sheep's milk, cream - SMOKED RICOTTA
 {italy} - cow's milk, soft, blue - GORGONZOLA DOLCE
 {italy} - sheep's milk, hard - FIORE SARDO
 {italy} - cow's milk, hard - PARMIGIANO-REGGIANO
 {italy} - cow's milk, creamy - ROBIOLA
- PROSCIUTTO DI SAN DANIELE – Italian cured ham
 SPECK - smoked prosciutto
 BRESAOLA - cured beef
 NDUJA - calabrian-style spicy pork sausage
 COPPA - karaputa pork neck

cicchetti

for the table!

- CRISPY OLIVES**
 roasted veal, black truffle, pecorino, mortadella – 9
- MARCONA ALMONDS + OLIVES**
 marinated and smoked – 6
- FIGS + PROSCIUTTO FLATBREAD**
 robiola, speck, preserved lemon, aged balsamic – 19
- HAMACHI CRUDO**
 pistachio, avocado, cucumber water – 15 {gf}
- GOAT CHEESE**
 truffled honey, toasted black pepper – 11
- HOUSE FOCACCIA** - housemade ricotta,
 green garlic salsa verde – 11

antipasti

- WOOD FIRED CESARE**
 bagna cauda dressing, toasted pangrattato,
 parmigiano reggiano, crispy capers – 14
- BEET SALAD**
 goat cheese, focaccia crisps, burnt orange, mint,
 baby kale – 15
- BAKED WAGYU MEATBALLS**
 tomato composta, buffalo mozzarella, basil,
 charred focaccia – 14
- BURRATA + LOBSTER**
 smoked tomatoes, chives, salsa verde,
 caviar – 15 {gf}
- OYSTERS + CRAB**
 mignonette, cocktail sauce, lemon,
 gin dijonnaise – MKP {gf}
- WOODFIRED PRAWNS**
 calabrian chimichurri, romesco sauce,
 almonds – 24

pasta + risotto

- ORECCHIETTE + CLAMS**
 heirloom cherry tomatoes, white wine butter,
 leeks, pinenut pangrattato – 26
- LEMON RISOTTO**
 bay scallops, robiola cheese, roasted artichokes,
 mint – 29 {gf}
- SAFFRON SQUARE SPAGHETTI**
 tomato composta, melted leeks, basil,
 fresh burrata – 29 {veg}
- LAMB LASAGNA**
 lamb bolognese, béchamel sauce, melted
 fontina cheese, fresh mozzarella – 26

secondi

- *RACK OF LAMB**
 black garlic marinate, salsa verde, crushed
 potatoes, eggplant capponata – 45
- SMOKED SALMON**
 mint fava bean puree, blood orange,
 pistachio vinegrette – 29 {gf}
- ROASTED BRANZINO**
 tomato broth, taggiasca olives, pinenut gremolata,
 toasted focaccia – 32 {gf}
- ROTISSERIE CHICKEN**
 charred broccolini, asparagus, lemon butter
 sauce, crispy capers – 26

steaks + chops

- 40 – 8oz. FLAT IRON
 55 – 14oz. NEW YORK
 85 – 16oz. DRY-AGED DELMONACO
- FILET 8oz. – 49
 DRY AGED TOMAHAWK 34oz. – 135
 WAGYU – market availability
- SAUCES: salsa verde – barolo au jus – calabrian chimichurri – confit garlic horseradish
 BUTTERS: truffle + mushroom – parmigiano and black pepper – confit garlic + herbs
 TOPPINGS: poached lobster 35 – crab 19 – sautéed mushrooms – 8

sides

- BRUSSEL SPROUTS**
 8 – guanciale and balsamic jam
- TRUFFLE POTATOES**
 8 – chives, crème fraiche, calabrian chimichurri
- CHARRED ASPARAGUS**
 taggiasca olive gremolata, lemon – 11 {gf}
- ROASTED CARROTS**
 romesco, almonds, baby arugula – 8