

charcuterie

three for 15—five for 27

formaggi

salumi

{itl} - cow's milk, semi-soft, black truffle infused - SOTTOCENERE
{itl} - cow's milk, soft, blue - GORGONZOLA DOLCE
{itl} - sheep's milk, hard - FIORE SARDO
{itl} - cow's milk, hard - PARMIGIANO-REGGIANO
cow's milk, creamy - ROBIOLA

PROSCIUTTO DI SAN DANIELE - italian cured ham
SPECK- smoked prosciutto
BRESAOLA - cured beef
CALABRESE - spicy salami style 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

GOAT CHEESE

truffled honey, toasted black pepper - 11

BAKED WAGYU MEATBALLS

tomato composta, buffalo mozzarella, basil, focaccia - 14

antipasti

BABY KALE + PEARS

brussles sprouts, cranberry, shaved pear, shallot vinaigrette,
hazelnuts, pickled salsify - 15

WOOD FIRED CESARE

bagna cauda dressing, toasted pangrattato, parmigiano reggiano,
crispy capers - 14

HAMACHI CRUDO

pistachio, charred avocado, cucumber water,
grapefruit, chive oil - 17 {gf}

OVEN ROASTED PRAWNS

calabrian chimichurri, romesco sauce - 24

pasta + risotto

MUSHROOM + SQUASH RISOTTO

parmigiano reggiano, black truffle butter, sage - 29

LINGUINE + LOBSTER

1lb maine lobster and bisque, roasted cherry tomatoes, chives - 55

SAFFRON SQUARE SPAGHETTI

tomato composta, melted leeks, basil, parmigiano reggiano,
fresh burrata - 19 {veg}

LAMB LASAGNA

lamb bolognese, béchamel sauce, melted fontina cheese,
fresh mozzarella - 26

PAPPARDELLE GENOVESE

braised short rib, crushed san marzano tomatoes, pecorino romano,
cocoa infused pasta, whipped robiola - 27

secondi

*RACK OF LAMB

black garlic marinate, salsa verde, crushed potatoes,
eggplant capponata - 45

*SMOKED SALMON

butternut squash + brown butter puree,
pumpkin seed vinegrette - 29

ROTISSERIE CHICKEN

charred broccolini, asparagus, lemon butter sauce,
crispy capers - 26 {gf}

ROASTED BRANZINO

taggiasca olives, crushed fingerling potatoes. caperberries,
tomato broth - 34 {gf}

steaks + chops

49 - 8oz. - FILET*

*PORTERHOUSE - 24oz. - 98

55 - 14oz. - NEW YORK*

*DRY AGED TOMAHAWK - 34oz. - 135

85 - 16oz. - DRY-AGED DELMONACO*

*BERKSHIRE PORK CHOP - 16oz. - 44

*WAGYU - market availability

all cuts come with choice of butter + sauce

SAUCES - salsa verde | barolo au jus | calabrian chimichurri | confit garlic horseradish

BUTTER - truffle + mushroom | parmigiano and black pepper | confit garlic + herbs

TOPPINGS - poached lobster - 35 | crab - 19 | prawn - 12 | sautéed mushrooms - 8

sides

BRUSSELS SPROUT

8 - guanciale and balsamic jam

TRUFFLE POTATOES

8 - chives crème fraîche, calabrian chimichurri

CHARRED ASPARAGUS

bagna cauda dressing, pecorino romano, black pepper - 11 {gf}

ROASTED CARROTS

romesco, almonds, baby arugula - 8