

antipasti

CRISPY OLIVES

roasted veal, black truffle, pecorino romano, mortadella - 9

MARCONA ALMONDS + OLIVES

marinated + smoked - 6

LOBSTER BISQUE

whipped robiola, olive oil focaccia, basil oil - 14

CHARCUTERIE

selection of imported + locally sourced meats + cheeses, carasau + focaccia, whipped ricotta, mostarda - 18

between bread

all sandwiches are accompanied with fries

BISTECCA

shaved prime rib, oven roasted tomatoes, salsa verde, calabrian chimichurri - 22

LAMB BURGER

apple mostarda, boucheron cheese, pickled shallot, wild arugula, brioche - 19

CHICKEN MILANESE

marinated heirloom cherry tomatoes, fresh burrata, basil - 16

CAPRESE

buffalo burrata, heirloom tomatoes, sicilian pesto, basil - 14 {veg}

salads + bowls

add chicken 8 / add salmon 10

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 12

GRAIN

farro grain, wheat berries, fregola pasta, bell peppers, charred avocado, grapefruit, corn, preserved lemon vinaigrette - 15

PANZANELLA

romaine, arugula, cucumbers, tomatoes, ciabatta bread, tomato vinaigrette, basil, parmigiano - 14

LOCAL GREENS

butter greens, zucchini, baby carrots, white balsamic vinaigrette, herbs, goat cheese - 12 {gf} {veg}

main

SAFFRON SQUARE SPAGHETTI

tomato composta, melted leeks, basil, fresh burrata - 16 {veg}

SMOKED SALMON

butternut squash + brown butter puree, pumpkin seeds vinaigrette - 21

KALE + SPINACH TAGLIATELLE

lamb bolognese, pecorino romano, taggiasca olives arugula - 26

STEAK FRITES

7oz ny strip, salsa verde, crispy fries, calabrian chimichurri - 30

ORECCHIETTE SAUSAGE + RAPINI

confit garlic, calabrian peppers, pecorino romano - 18

WOOD FIRED CHICKEN

charred broccolini + asparagus, green garlic salmoriglio, crispy capers - 17 {gf}

steaks + chops

also available on the dinner menu

52 - 8oz. - FILET* *NEW YORK - 14oz. - 59

85 - 16oz. - DRY-AGED DELMONACO* *DRY AGED TOMAHAWK - 34oz. - 135

*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 + black pepper | confit garlic + herbs

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

sides

SMOKED CAULIFLOUR + BROCCOLI - bagna cauda, pecorino romano - 12

TRUFFLE POTATOES - chives crème fraiche, calabrian chimichurri - 11

ROASTED CARROTS - romesco, almonds, baby arugula - 8