

## charcuterie

three for 18—five for 27

### formaggi

- {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, triple cream, soft - TALEGGIO

### salumi

- PROSCIUTTO DI SAN DANIELE - italian cured ham
- SPECK- smoked prosciutto
- BRESAOLA - cured beef
- NDUJA - spicy salami style pork sausage
- COPPA - karaputa pork neck

## antipasti

### CRISPY OLIVES

roasted veal, black truffle, pecorino, mortadella - 9

### CHARRED SPANISH OCTOPUS

romesco, calabrian chimichurri, fingerling potatoes - 17

### LOCAL GREENS

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

### PUCCIA + RICOTTA

lemon zest, mint, zaatar, evoo - 15

### GOAT CHEESE

truffled honey, toasted black pepper - 13

### MARCONA ALMONDS + OLIVES

marinated + smoked - 6

### WOOD FIRED CAESAR

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

### VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

## pasta + risotto

gf pasta upon request +3

### SAFFRON SQUARE SPAGHETTI

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

### SCALLOPS + FENNEL RISOTTO

robiola, orange zest, fennel pollen - 27 {gf}

### LINGUINE + LOBSTER

1lb maine lobster + bisque, roasted cherry tomatoes, chives - 65

### ORECCHIETTE SAUSAGE + RAPINI

calabrian peppers, pecorino romano, pistachio pesto - 22

### TUSCAN KALE TAGLIATELLE + LAMB BOLOGNESE

taggiasca olives, taleggio crema, parmigiano reggiano - 26

## secondi

### \*RACK OF LAMB

black garlic marinade, salsa verde, crushed potatoes, eggplant capponata - 49

### \*SMOKED SALMON

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

### ROTISSERIE CHICKEN

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

### PORK CHOP PARMIGIANA A MODO MIO

wood roasted tomatoes, fresh burrata, basil - 47

### ROASTED BRANZINO

taggiasca olives, caperberries, crushed potatoes, tomato broth, calabrian chimichurri - 36

## steaks + chops

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

RARE - cool, bright red center | MEDIUM RARE - warm, red center | MEDIUM - warm, pink center

MEDIUM WELL - hot, trace of pink | WELL - hot, fully cooked

## sides

TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 12

OLIVE OIL SMASHED POTATOES - crème fraiche lemon zest - 11

GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 12

SMOKED CAULIFLOWER + BROCCOLI - bagna cauda, pecorino romano - 9

ROASTED CARROTS - romesco, almonds, baby arugula - 11