

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

BANANA + CHOCOLATE BREAD
 whipped crème fraiche, orange zest - 8

ITALIAN FRENCH TOAST
 amarena cherries, nutella, maple syrup - 12

SPINACH + RICOTTA QUICHE
 baby arugula, shaved baby zucchini + carrots - 14

CHILLED OYSTERS
 on the half shell, smoked apple mignonette - MP

GOAT CHEESE
 truffled honey, toasted black pepper - 13

CRISPY OLIVES
 roasted veal, black truffle, pecorino, mortadella - 11

LOCAL GREENS
 butter lettuce, baby zucchini + carrots, persian cucumbers, radish,
 white balsamic, goat cheese - 13 {gf}

SMOKED SALMON FLATBREAD
 chive cream cheese, shallots, crispy capers, bagel spices - 22

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 14 / add a poached egg - 3

brunch

WOOD FIRED BAKED EGGS - roasted peppers and onion, pomodoro sauce, goat cheese - 16

ZUCCHINI + LEEKS FRITTATA - fontina cheese, roasted tomatoes - 17

SHRIMP + POLENTA - tomato composta, creamy polenta, roasted peppers - 24

WOOD GRILLED NEW YORK STEAK - fried egg, charred avocado, chile salsa verde charred spring onion hollandaise - 46

FRIED CHICKEN + WAFFLE - pistachio gelato, sweet pangrattato, maple syrup - 26

CRISPY SMOKED BACON - 8 • BREAKFAST POTATOES - 8 • PORK BREAKFAST SAUSAGE - 8

signatures

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

*RACK OF LAMB
 black garlic marinade, salsa verde, crushed potatoes,
 eggplant capponata - 53

*CHILEAN SMOKED SALMON
 fava beans puree, fregola + sweet corn, pistachio vinaigrette - 31



sandwiches

LAMB BURGER
 apple mostarda, goat cheese, pickled shallots,
 arugula, fried egg - 22

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

CHICKEN MILANESE
 marinated heirloom cherry tomatoes, fresh burrata, basil - 16

steaks + chops

BUILD YOUR OWN STEAK WITH TWO FRIED EGGS OR SCRAMBLED + A SAUCE

52 - 8oz. - FILET* *NEW YORK - 14oz. - 59
 46 - 10oz. - FLAT IRON* *DRY AGED TOMAHAWK - 34oz. - 137
 88 - 16oz. - DRY-AGED DELMONACO* *AUSTRALIAN WAGYU PICANHA - 10oz. - 71

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

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 - 14
 GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 13
 SMOKED CAULIFLOWER + BROCCOLI - bagna cauda, pecorino romano - 13