

## 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  
 MARCONA ALMONDS + OLIVES - marinated + smoked - 8 {gf}

### 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 - 11

### CHARRED SPANISH OCTOPUS

romesco, calabrian chimichurri, fingerling potatoes - 18

### LOCAL GREENS

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

### FRESH RICOTTA + PUCCIA BREAD

lemon zest, mint, zaatar, evoo - 15 / add prosciutto - 5

### GOAT CHEESE

truffled honey, toasted black pepper - 13

### WOOD FIRED CAESAR

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

### VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

### BURRATA + SPRING PEAS

english + snap peas, arugula pesto, lemon evoo, focaccia crisp - 18

### GRILLED ARTICHOKE

mint + basil chimichurri, pecorino romano, citrus - 15 {gf}



## pasta + risotto

gf pasta upon request +3

### SAFFRON SQUARE SPAGHETTI

tomato composta, melted leeks, basil, parmigiano reggiano,  
 fresh burrata - 19 {veg} / add meatballs - 9

### LOBSTER + SCALLOP RISOTTO

lobster bisque, bottarga, fresh mozzarella, basil - 46

### CLAMS + MUSSELS + SPINACH TAGLIATELLE

baby zucchini, avocado + lemon butter - 33

### ORECCHIETTE SAUSAGE + RAPINI

calabrian peppers, pecorino romano, pistachio pesto - 22

### BAKED PAPPARDELLE + LAMB BOLOGNESE

taleggio crema, parmigiano reggiano, provolone + mozzarella - 27

## secondi

### \*RACK OF LAMB

black garlic marinade, salsa verde, crushed potatoes,  
 eggplant caponata - 53

### \*CHILEAN SMOKED SALMON

fava beans puree, fregola + sweet corn, pistachio vinaigrette - 31

### ROTISSERIE CHICKEN

charred broccolini, asparagus, lemon butter sauce, crispy capers - 28 {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

46 - 10oz. - FLAT IRON\*

\*DRY AGED TOMAHAWK - 34oz. - 137

88 - 16oz. - DRY-AGED DELMONACO\*

\*AUSTRALIAN WAGYU PICANHA - 10oz. - 71

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 - 14

OLIVE OIL SMASHED POTATOES - crème fraiche lemon zest - 12

GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 13

SMOKED CAULIFLOWER + BROCCOLI - bagna cauda, pecorino romano - 13

ROASTED CARROTS - romesco, almonds, baby arugula - 16