



oysters must be ordered a dozen at a time. orders can be split, six of a kind.

*FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

charred apple mignonette, smoked caviar - 2/each

OYSTERS ROCKEFELLER

braised arugula, parmigiano crema, pangrattato - 2/each

CRISPY OYSTERS

sherry vinegar, pomodoro sauce, lemon - 2/each



CHARCUTERIE + ANTIPASTI GRAZING BOARD FEATURING CHEF ANDREA'S PICKS - 15



LAMB BURGER

apple mostarda, goat cheese, pickled shallots, wild arugula, brioche - 19

CHICKEN MILANESE

marinated heirloom cherry tomatoes, fresh burrata, basil - 16

LOCAL GREENS

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

GOAT CHEESE

truffled honey, toasted black pepper - 13

CRISPY OLIVES

roasted veal, black truffle, pecorino, mortadella - 11

-> drinks + such

ENZO LEMONCELLO SPRITZ - prosecco, lemoncello, basil - 11
GINGER SPRITZ - aperol, ginger beer, prosecco - 11
NEGRONI SBAGLIATO - prosecco, vermouth, campari - 12
WHITE NEGRONI - gin, lillet blanc, suze - 11

PERONI - lager, italy - 7 WEIHENSTEPHANER - hefe, germany - 7 TROPACALIA - ipa, georgia - 7

CAVICCHIOLI 1928 - prosecco, emiglia romagna, italy - 9 FEATURED WINE OF THE DAY - 10

FULL FOOD + DRINK MENU IS ALSO AVAILABLE