

charcuterie

three for 24—five for 32

formaggi

{itl} - cow's semi-soft, prosecco grape infused - UBRIACO RABOSO
 {itl} - buffalo's milk, semi-soft, blue - BLUE DI BUFALA
 {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 SAN DANIELE DOP - dry-cured pork leg {itl}
 CULATELLO DI ZIBELLO DOP- dry-cured pork back thigh {itl}
 BRESAOLA - dry cured beef eye round {us}
 NDUJA - spreadable spicy pork salami
 FINOCCIONA - fennel seeds pork salami

antipasti

CRISPY OLIVES

roasted veal, black truffle, pecorino, mortadella - 12

PROSCIUTTO SAN DANIELE + MELON

trilith honey + verjus compressed cantalope, robiola fresca, thyme - 16 {gf}

LOCAL GREENS

butter lettuce, baby zucchini + carrots, persian cucumbers, radish,
 white balsamic, goat cheese - 14 {gf} {mv}

GRILLED ARTICHOKE

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

OCTOPUS CARPACCIO

shaved fennel + celery, pickled cipollini onion, arugula - 18 {gf}

GOAT CHEESE

truffled honey, toasted black pepper - 13

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano,
 crispy capers - 15

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

LOCAL TOMATO + BUFFALO MILK BURRATA

dehydrated taggiasca olives, basil, evoo - 18 {gf} {mv}

WOOD-FIRED SHRIMP

calabrian chimichurri, romesco sauce, almonds - 24

pasta + risotto

gf pasta upon request +3

SAFFRON SQUARE SPAGHETTI

tomato composta, melted leeks, basil, parmigiano reggiano,
 fresh burrata - 21 {veg} {mv} / add meatballs - 9

SCALLOPS + PROSECCO RISOTTO

arugula, parmigiano reggiano, fresh ricotta - 36 {gf}

LEMON TAGLIOLINI SWEET CORN + SNOW CRAB

herb crème fraiche, yuzu, scallion - 36

CAVATELLI + TRADITIONAL LAMB BOLOGNESE

grano arso pasta dough, robiola cheese, parmigiano reggiano - 29

secondi

*RACK OF LAMB

black garlic marinade, salsa verde, crushed potatoes,
 eggplant caponata - 56

*CHILEAN SMOKED SALMON

fava beans puree, fregola + sweet corn, pistacchio vinaigrette - 33

ROTISSERIE CHICKEN

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

BRANZINO + FENNEL SALMORIGLIO

fingerling potatoes, roasted fennel, capers - 37 {gf}

steaks + chops

55 - 8oz. - FILET*

*NEW YORK - 12oz. - 59

57 - 16oz. - BERKSHIRE PORK CHOP*

*DRY AGED TOMAHAWK - 34oz. - 147

78 - 14oz. - DELMONACO*

*PORTERHOUSE - 40oz. - 170

MRK - limited availability - PRIME RIB*

*WAGYU - MRK

all cuts come with garlic butter

SAUCES - salsa verde | barolo au jus | calabrian chimichurri - 4/each

BUTTER - foie gras | cowboy bone marrow | gorgonzola - 6/each

STYLES - oscar - 24 | italian - 15 | frenchy - 15

sides

TRUFFLE POTATOES

chive crème fraiche, calabrian aioli - 16

ROASTED CARROTS

romesco, almonds, baby arugula - 17 {mv}

BLISTERED SHISHITO PEPPERS

labneh, mint, raisin vinaigrette, pickled chili - 15 {mv}

GRILLED BROCCOLINI + ASPARAGUS

taggiasca olives vinaigrette, lemon zest - 14 {mv}

POLENTA VALD'AOSTANA

traditional polenta, local mushroom, taleggio cheese - 18 {gf}

CHARD, KALE AGLIO + OLIO

crushed red pepper, roasted garlic, parsley,
 parmigiano reggiano - 13 {gf} {mv}