

PRIMI

OYSTERS 21/HALF DZN | 40/DZN
red wine mignonette

CRUDO

tuna tartare, giardiniera, fava aioli
potato crisp 21

SALAD

gem lettuce, grilled olives
bread crumbs, parmigiano
red wine vinaigrette 17

ARTICHOKE

grilled, preserved pepper, olive
caper, anchoïade 16

BURRATA

habanero romesco, radish
grilled ramp, almond 18

OCTOPUS

stracciatella, radicchio, grilled grapes
gremolata 23

LANGOUSTINE

new zealand langoustine, arugula
salsa verde 23/PC

PASTAS

BUCATINI

preserved lemon, walnuts, oregano
pecorino 21

TRIANGOLI

artichoke ravioli, lemon pesto
pine nuts 21

CAPPELLACCI

ricotta, oyster mushroom, peas 21

SPAGHETTI DI MARE

calamari, lobster, mussels 24

LUMACHE

squid ink, shrimp, crab, fines herbes 24

MAFALDINE

lamb sausage, chickpea
spring onion, pecorino 22



SECONDI

HALIBUT

grilled asparagus, potato pavé
morels, hollandaise 39

SWORDFISH INVOLTINI

tomato, olive, caper, oregano 34

ORATA

wood-fired, contorni, salsa verde
54 (+ \$17)

DOVER SOLE

pan-roasted, bagna cauda, contorni
70 (+ \$32)

CHICKEN

roasted half chicken, polenta, kale
calabrian chili jus 36

STEAK

30-day dry-aged eye of ribeye
hearth potatoes, peppercorn sauce
64 (+ \$26)

LAMB

braised shank, farro, peas
grilled spring onion 34

DOLCI

CHOCOLATE

dark chocolate mousse, milk chocolate
cardamom cream, candied cacao nibs 16

BOMBOLONI

cocoa, coffee anglaise 12

PANNA COTTA

bay leaf, rhubarb, strawberry
spruce tips, pistachio
25yr balsamico 15

GELATI

strawberry, dark chocolate
caramelized white chocolate
pizzelle 14

CROSTATA AL LIMONE

lemon curd, lime marmalade
vanilla meringue, mint 14

4 course Prix Fixe \$89 | 6 course Chef's Tasting Menu \$109 - Sunday Only \$95 | Wine Pairing \$48

JARED GADBAW chef + owner

Ask your server about menu items that are cooked to order.
Consuming undercooked meats or eggs may increase your risk of foodborne illness.

WINES - BY - THE - GLASS

SPARKLING

PROSECCO bisson 'glera' vino frizzante trevigiana VENETO	15 60
CHAMPAGNE moutard père & fils grand cuvée brut FRANCE	23 92

WHITE

PICPOUL domaine de castelnau 'l'étang' FRANCE	13 52
ARNEIS vietti roero arneis PIEMONTE	16 64
SAUVIGNON BLANC di lenardo 'monovitigno' VENEZIA GIULIA	14 56
TREBBIANO BLEND poderi dal nespoli 'nespolino' EMILIA-ROMAGNA	12 48
CHARDONNAY alma de cattleya CALIFORNIA	16 64

ROSÉ

PINOT NERO zorzettig rosato VENEZIA GIULIA	13 52
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RED

PINOT NOIR LIOCO mendocino CALIFORNIA	19 76
NERELLO MASCALESE benanti etna rosso SICILIA	16 64
DOLCETTO elio altare PIEMONTE	16 64
SANGIOVESE la fiorita rosso di montalcino TOSCANA	17 68
MONTEPULCIANO marramiero 'inferi' riserva ABRUZZO	20 80
CABERNET SAUVIGNON elizabeth spencer mendocino CALIFORNIA	18 72

CHEF'S TASTING MENU - WINE PAIRING	48
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COCKTAILS

SERPENTI jimador tequila reposado, passionfruit chili, lime 17
FOGLIA D'ALLORO ketel one vodka, green chartreuse, lime bay leaf, bitters 18
MONDELLO el dorado 5yr. rum, orgeat, cappelletti, lime 17
BANCARELLA DELLE BANANE diplomatico rum, banana, nonino, crème de cacao, lemon 18
MILAN bombay gin, prosecco, cucumber, lemon ginger, rosemary 17
GIALLO elijah craig small batch bourbon, roe & co irish whiskey, yellow chartreuse dolin dry, rosemary 18

ZERO PROOF

TIMO PER TONICA lemon, grapefruit, thyme, tonic 10
TASSO DI MIELE passionfruit, calabrian chili, lime 10
UNTITLED ART NA Pilsner* 7 *contains less than 0.5% ABV
CASAMARA CLUB fora NA amaro soda 7

BEER

BLACKROCKS mykiss IPA 9	BELL'S two hearted IPA 7
ARCHIVAL the duke says nein kottbusser 9	DUCHESSE PETITE flemish sour red ale 10
VIVANT beach patrol wheat 8	TWO K macoun cider 9
SHORT'S local's amber 8	UNTITLED ART blood orange pomegranate seltzer 8
PERONI italian lager 7	