

## PRIMI

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

### CRUDO

kanpachi, pomegranate, fried caper  
potato condimento 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 langostine, arugula  
salsa verde 23/PC

## PASTAS

### BUCATINI

preserved lemon, walnuts, oregano  
pecorino 21

### TRIANGOLI

artichoke ravioli, lemon pesto  
pine nuts 21

### CAPPELLACCI

ricotta, morels, 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 38

### 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 16

### 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

### BITTERLEKKER SPRITZ

babylonstoren bitterlekker NA apertivo  
club soda, strawberry hibiscus 12

### 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

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## BEER

BLACKROCKS mykiss IPA 9

STONE west coast IPA 8

ARCHIVAL the duke says nein kottbusser 9

DUCHESSE PETITE flemish sour red ale 10

VIVANT beach patrol wheat 8

TWO K macoun cider 9

PERONI italian lager 7

UNTITLED ART blood orange pomegranate seltzer 8