

Appetizers

Burrata Stracciatella

tomato, garlic confit, sesame, olive oil, green chili pesto & pomegranate
\$17

Scallops

sunchoke purée, house-made pancetta, espelette pepper & sorrel
\$17

Fried Polenta

duck ragu, aged pecorino & basil
\$16

Culurgiones

potato & herb stuffing, pistachio, mint & basil
\$17

Salads

Baby Kale

lentil, beet tahini, walnut, sweet potato, feta & lemon vinaigrette
\$14

Arugula

apple, roasted squash, cranberry, pecan & orange vinaigrette
\$15

Mixed Green

persimmon, pomegranate, goat cheese, pumpkin seed & champagne vinaigrette
\$13

Handmade Pasta

Spaghetti

garlic, olive oil, anchovy, bread crumb, peperoncino & parmigiano
\$16

Nonna's Ravioli

veal, pork, house-made ricotta, parsley, parmigiano & tomato sugo
\$17

Tagliatelle

rabbit, cipollini, saba, pine nut, almond, pancetta & mushroom
\$17

Pasta Feature

hand-made pasta special
Market Price

Entrées

Osso Bucco

pumpkin risotto, sage, speck, chive & natural braising liquid

\$38

Fattoria Rignana, Classico, Tuscany, 2013

\$80

Fish Special

finest selection of fresh & saltwater fish

Market Price

Cornish Hen

carrot, baby beet, pearl onion, celeriac, parsnip chip & chicken jus

\$34

Patrice Chevrier, Domaine de Sermezy Fleurie, 2015

\$65

Branzino

rapini & grilled lemon

\$34

Antonutti, Sauvignon, Friuli, 2015

\$60

Lamb Rack

romesco, panisse, sharmula, tabini & artichoke

\$42

Alain Graillot, Crozes-Hermitage, Rhone, 2007

\$85

Atlantic Salmon

new potato, asparagus, pommery mustard & warm bacon vinaigrette

\$36

Blazon, Chardonnay, Napa Valley, 2014

\$68

Beef Tenderloin

chestnut purée, roasted salsify, aspiration & mushroom Bordelaise

6oz \$38 or 8oz \$49

Slo Down Wines, Sexual Chocolate, Proprietary Blend, Napa Valley, 2015

\$105

Recommended wine pairings with each entrée, or ask your server for our full wine list

Please ask your server for our daily dessert selections