

CROSTINI

- Whipped Cow's Milk Ricotta** truffle honey, balsamic brown butter & sea salt **6**  
**Tuscan Chicken Liver Mousse** roasted fig conserva & fresh thyme **9**  
**Smoked Trout Rillettes** mascarpone, sesame, dill, pickled fennel & watermelon radish **12**

APPETIZERS

- Honey Crisp Apple & Autumn Vegetable Salad** toasted hazelnuts, ricotta salata & mustard vinaigrette **12**  
**Roasted Heirloom Beet Salad** orange, olive oil crouton, Brad's goat cheese, fried lentils & fennel dressing **14**  
**Fresh Burrata** broccolini marinati, salami, brown-butter pine nuts, cherry mostarda & breadcrumbs **16**  
**Fried Brussels Sprouts** toasted sesame, parmigiano-Reggiano, spicy chili honey & garlic-tahini sauce **12**  
**Crispy Arancini 'Cacio e Pepe'** fried risotto balls, black pepper, pecorino romano & basil aioli **12**

PASTA

- Garganelli** roasted wild mushrooms, porcini crema, spinach, lemon & pecorino tartufo **18**  
**Squid Ink Linguini** calamari, cannellini beans, pea shoots, fresno chilies & breadcrumbs **18**  
**Mafalde Verde** braised duck leg sugo, roasted sweet potato, baby kale, mint & pecorino romano **18**  
**Ricotta Cavatelli** spicy lamb sausage, broccolini, chickpeas, parmigiano & breadcrumbs **18**  
**Mezzi Rigatoni** fennel sausage ragu, fennel pollen & pecorino romano **18**

MAINS

- Caramelized Scallops** toasted fregola, smoky romesco, autumn greens, prosciutto cotto, garlic-lemon aioli **29**  
**Roasted King Salmon** autumn squash crema, beluga lentils, cucumber 'marinati' & horseradish-dill yogurt **28**  
**Grilled Free-Range Chicken** sweet potato puree, braised kale, garlic butter, leeks, parmesan & herb pesto **28**  
**Grilled Beef Short Rib** soft polenta, shaved celery & fennel salad, crumbled feta, balsamico & salsa verde **28**

SIDES

- Roasted New Potatoes** parmesan fonduta, garlic & fried rosemary **11**  
**Baked Spaghetti Squash** lemon, hazelnuts, parmigiano-Reggiano & chives **12**

\*Please alert your server to ANY food related allergies.\*  
\*Parties of six or more are subject to a 20% gratuity charge.\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.