

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

- Belgian Endive & Frisee Salad** gorgonzola dolce, radicchio, apples, hazelnuts & smoked bacon vinaigrette **12**  
**Roasted Heirloom Beet Salad** orange, olive oil crouton, Brad's goat cheese, fried lentils & fennel dressing **14**  
**Burrata** chickpea & lentil salad, salame Toscana, broccolini, mustard crème fraiche & breadcrumbs **16**  
**Fried Brussels Sprouts** toasted sesame, parmigiano, 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 ragu, calabrian chili, mint, kale & pecorino romano **18**  
**Ricotta Cavatelli** spicy lamb sausage, broccolini, chickpeas, parmigiano & breadcrumbs **18**  
**Mezzi Rigatoni** fennel sausage ragu, fennel pollen & pecorino romano **18**

MAINS

- Nancy's Scallops** toasted fregola, cauliflower crema, leeks, brown butter, bacon & pickled chili aioli **29**  
**Roasted King Salmon** lemon couscous, green onion, cucumber-dill yogurt, marinated beets, crispy quinoa **28**  
**Grilled Free-Range Chicken** wild mushroom 'farrotto,' parmigiano, herb pesto, arugula & balsamico **27**  
**Grilled Beef Short Rib** Anson Mills soft polenta, shaved celery & fennel salad, crumbled feta & salsa verde **28**

SIDES

- Pan-Roasted Broccoli** garlic-parmesan fonduta, lemon, mint, 'nduja breadcrumbs **10**  
**Baked Spaghetti Squash** lemon, toasted 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.