

TO START

- Italian Crudite** local vegetables, feta ranch, tahini, olive oil, harissa powder **8**
- Whipped Cow's Milk Ricotta 'Bruschetta'** truffle honey, balsamic brown butter & sea salt **6**
- Straciatella Crostini** roasted cherry tomatoes, aged balsamic, oregano, basil & extra virgin olive oil **7**
- Tuscan Chicken Liver Mousse** roasted fig conserva, fresh thyme & grilled bread **9**
- Smoked Trout Rillettes** mascarpone, sesame, dill, pickled fennel, toast & watermelon radish **12**

APPETIZERS

- Spring Pea Shoot Salad** snow peas, spring radishes, sarvecchio cheese, olive oil & lemon aioli **12**
- Kohlrabi Salad** goat cheese fonduta, lemon vinaigrette, Mike's lemon thyme & Brad's aged goat cheese **14**
- Burrata** cherry tomato & roasted corn salad, radicchio, tomato vinaigrette, basil & breadcrumbs **16**
- Crispy Arancini 'Cacio e Pepe'** fried risotto balls, black pepper, pecorino romano & basil aioli **12**
- Cauliflower Fritto** salsa rossa, horseradish yogurt, pecorino romano & breadcrumbs **12**

PASTA

- Linguini Verde** English peas, pea shoots, spring onion, parmigiano, lemon & pecorino tartufo **18**
- Squid Ink Campanelle** calamari, cannellini beans, pea shoots, mint, fresno chilies & breadcrumbs **18**
- Saffron Mafalde** braised duck ragu, spicy 'nduja sausage, summer greens & 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** corn crema, jimmy nardello peppers, toasted farro, guanciale & sweet pepper aioli **28**
- Grilled Tuna Steak** warm tomato & bread salad, fava beans, basil, crispy capers, chive oil & tomato crema **28**
- Pan-Roasted Half Chicken** roasted tomato ragu, soft polenta, summer squash, roma beans & salsa verde **27**
- Grilled Beef Short Rib** roasted new potatoes, scallions, romesco sauce, feta & horseradish 'chimichurri' **28**

SIDES

- Pan-Seared Wild Mushrooms** spring leeks, crème fraiche, white wine, thyme & garlic crostini **12**
- Roasted Filet Beans** charred greens, shallots, chili oil, toasted sesame, lemon & breadcrumbs **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.