

ON TOAST

- Whipped Cow's Milk Ricotta** grilled toast, truffle honey, balsamic brown butter & sea salt **6**
- Straciatella Crostini** late-harvest cherry tomatoes, aged balsamic, basil blossoms & 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, watermelon radishes & toast **12**

APPETIZERS

- Apple & Fennel Salad** shaved celery, frisee, gorgonzola fonduta, hazelnuts, apple-horseradish dressing **12**
- Baby Heirloom Beet Salad** cucumber, feta yogurt, crispy pita, arugula, za'atar, caper vinaigrette, toasted sesame **12**
- Burrata** roasted sweet corn, baby tomatoes, arugula, basil vinaigrette & toasted breadcrumbs **16**
- Crispy Arancini 'Cacio e Pepe'** fried risotto balls, black pepper, pecorino romano & basil aioli **12**
- Crispy Brussels Sprouts** yogurt crema, lemon, dill, scallion, za'atar & toasted sesame **12**

PASTA

- Radiatore** late-harvest tomatoes, Genovese basil pesto, baby kale, whipped ricotta & butter-toasted pine nuts **19**
- Squid Ink Linguini** pan-roasted calamari, cannellini beans, pea shoots, mint, fresno chilies & breadcrumbs **19**
- Saffron Mafalde** braised duck ragu, spicy 'nduja sausage, summer greens & pecorino Romano **19**
- Ricotta Cavatelli** spicy lamb sausage, broccolini, chickpeas, parmigiano & breadcrumbs **19**
- Mezzi Rigatoni** fennel sausage ragu, tomato, fennel pollen & pecorino Romano **19**

MAINS

- Caramelized Scallops** roasted corn crema, shishito peppers, toasted farro, guanciale & chili pepper aioli **28**
- Grilled Tuna Steak** tomato 'panzanella,' fava beans, fresh herbs, crispy capers & yellow tomato crema **28**
- Pan-Roasted Half Chicken** creamy polenta, roasted tomato ragu, zucchini, shelling beans & salsa verde 'rustica' **27**
- Grilled Beef Short Rib** roasted baby potatoes, romesco sauce, sheep's milk feta & horseradish 'chimichurri' **28**

SIDES

- Pan-Roasted Wild Mushrooms** crème fraiche, white wine, leeks, thyme & garlic crostini **12**
- Spaghetti Squash** pecorino fonduta, lemon, chives, toasted hazelnuts & fried sage **14**

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.