

## TO START

Heirloom tomatoes, peaches, buffalo mozzarella, hazelnuts, basil	17
Grilled baby artichokes, mint salsa verde, lemon confit	18
Tuscan kale, Brussels sprouts, pistachio, lemon oil, pecorino Toscano DOP	16
Charred octopus, almond ajo blanco, sweet peppers, grape vinaigrette	19
Sourdough bruschetta, whipped ricotta, trumpet mushrooms sott' olio	13
Croquettes, carnaroli risotto, mozzarella, parmesan, crushed truffle	13
Fried calamari, shrimp, seasonal vegetables, lemon, preserved tuna aioli	19
Prosciutto di Parma, aged 24 months, burrata cheese, tomato bruschetta	19
Fluke Crudo, citrus, jalapeno, pistachio, lemon zest	17

## PASTA & GRAINS

Gluten free pasta available

Pappardelle Bolognese, pork and veal sugo, Grana Padano DOP	23
Tonnarelli Cacio e Pepe, pecorino Romano, cracked black pepper	21
Spaghetti, Manila clams, Calabrian chili, mullet bottarga, breadcrumbs	26
Ravioli spinach & ricotta, porcini mushrooms ragù, chives, aged ricotta	24
Tagliatelle saffron, lobster, rock shrimp, cherry tomatoes, basil	32
Creste di gallo, eggplant & cherry tomato confit, buffalo mozzarella, basil	22

## MAINS

Grilled whole branzino, charred corn & tomato panzanella, Fresno chili, basil	33
Crystal Valley Farm half chicken, broccoli rabe, peperonata	29
Long Island duck breast, roasted peaches, sunchoke puree, radicchio	34
Creekstone farms NY Strip, hazelnut romesco, rosemary potatoes, wilted kale	36
Creekstone farms dry aged bone in rib eye (suggested for two)	m.p

## SIDES 9

Shishito peppers, Maldon sea salt, lemon
Crispy rosemary potatoes
Broccoli Rabe, Calabrian chili, pecorino

*20% gratuity will be applied to parties of 6 or more*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*\*please inform your server of any allergies or dietary restrictions you may have*