

**TO START**

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

**PASTA & GRAINS**

gluten free pasta available

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

**MAINS**

Grilled whole branzino, charred corn & tomato panzanella, Fresno chili, basil	33
Long Island duck breast, roasted peaches, sunchoke puree, radicchio	34
Aurora Burger, Creekstone Farms black angus beef, fontina, charred onions, fries	19
Creekstone farms NY Strip, crispy potatoes, wilted kale, hazelnut romesco	36
Crystal Valley Farm half chicken, broccoli rabe, peperonata	29

*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*