

● starters

Radicchio Salad

*cherry tomato, arugula,
pecorino, agave balsamic*
18

Frisée & Beet Salad

*beet, apple, pepitas, goat cheese,
sherry vinaigrette*
19

Braised Whole Artichoke

lemon thyme aioli
24

Gruyère Polenta Croutons

crispy, cheesy polenta bites, marinara
19

Prosciutto, Burrata & Zeppole

*24-month Prosciutto di Parma, melon
heirloom cherry tomato, burrata, zeppole*
40 for 2
80 for 4

Artichoke Heart Bruschetta*

*black truffle, Dayspring Farm egg,
creamy parmigiano*
39

Braised Octopus

*purple potato, creamy cauliflower,
piquillo pepper confit, micro arugula*
36

Ahi Tuna Tartare*

*black garlic, chives, avocado,
chipotle aioli, potato crisps*
35

Calamari Fritti

sweet chili garlic
27

Butternut Squash Soup

chive crema, crostini, pepitas
19

French Onion Soup

ciabatta, gruyere, parmigiano
19

● house made pasta

Gnocchetti

*english peas, prawns, tomato,
garlic white wine, lemon breadcrumbs*
36

Malfadine Bolognese

spinach malfadine, ragù, pecorino romano
37

Black Pepper Fettuccini*

pancetta, poached egg, parmigiano cream
36

Spaghetti Marinara

burrata, basil, toasted pine nuts
33

● mains

Ahi Tuna Poke Bowl*

*black rice, cucumber, carrot, cherry tomato,
avocado, sesame, cilantro serrano aioli*
49

Scottish Salmon*

*mole verde, farro, leeks, napa cabbage
roasted heirloom carrots*
52

Sea Bass

*delicata squash, cavolo nero,
quinoa, guajillo chile butter*
56

Chicken Milanese

arugula, tomatoes, shaved parmigiano
44

Kurobuta Pork Chop*

*asparagus, smashed Yukon gold potato,
local honey & whole grain mustard*
55

Braised Short Rib

whipped potato, brocolini, red wine
52

Harris Ranch Filet*

*creamy spinach, oyster mushrooms,
sweet potato croutons, Barolo wine sauce*
68

● sides

garlic brocolini

sautéed spinach

whipped potato

smashed Yukon golds

roasted delicata squash

asparagus 11

creamy spinach 16

Items served raw or undercooked contain (or may contain) raw or undercooked ingredients

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

Split Plate Charge - \$7

