



ANTIPASTI

ARANCINI | squid ink risotto, calabrian chili marinara, fontina cheese |

FRITO MISTO | parmesan tempura, calamari, shrimp, pickled seasonal vegetables, lemon aioli |

SALUMI + FORMAGGIO | seasonal mostarda, marinated olives |

BURRATA | saba, lemon oil, maldon sea salt, focaccia |

PRIMI

STEAK TARTARE | truffle aioli, artichoke, crispy shallots, preserved egg yolk, artisanal crackers |

SCALLOPS | pancetta chips, leek soubise, artichoke relish |

BUTTERNUT SQUASH ZUPPA | spiced pepitas, saba | \$16

WINTER SALAD | honey nut squash, fennel, kumquat, pomegranate, shallot, frisee, pangratato

KALE | shaved pecorino romano cheese, torn focaccia, lemon parmesan dressing |

PASTA

SHORT RIB RAGU | pappardelle, shaved parmesan, herbs |

LASAGNA | artichoke, sundried tomato, kale, lemon ricotta, fontina cheese |

SQUID INK TAGLIATELLE | seared shrimp, nduja butter, arugula, herbs |

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

Executive Chef Jillian Shaw

Sous Chef Joshua Granby



SECONDI

SALMON | calabrian chili crème fraiche, smoked carrots, carrot chips, carrot top gremolata |

HALF ROASTED CHICKEN | risotto, roasted tomato, herbs, truffle agrodolce |

PORK MILANESE | breaded pork chop, fennel apple salad, prosciutto sage butternut gratin |

TENDERLOIN | garlic mash potatoes, charred scallion demi, sautéed wild mushrooms |

HONEY NUT SQUASH | pesto, pepita pangratto, saba roasted cabbage, burrata |

PER DUE

WHOLE ROASTED BRANZINO | pomegranate, arugula herb salad, lemon olive oil |

36 OZ PIEDMONTE TOMAHAWK | roasted garlic, duck fat papas, gremolata |

CONTORNI

SAUTÉED KALE |

ROASTED GARLIC POTATOES |

GLAZED HEIRLOOM BABY CARROTS |

SAUTÉED MUSHROOMS | \$14

TOMATO & HERB RISOTTO | \$14

DUCK FAT PAPAS |

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