

DINNER | MENU

ANTIPASTI

Grilled Baby Gem 🥛🌿🐟🥚 28

Roasted Garlic Aioli, Parmigiano Reggiano, Cantabrian Anchovy, Sourdough Crostini, Mustard Seeds, Lemon Oil

Broken Burrata 🥛🥜★ 36

Heirloom Tomatoes, Fine Herb Oil, Roasted Hazelnut, Prosciutto San Danielle

Barbabietole 🥛🌿★ 28

Goat Cheese Mousse, Roasted Beets, Beet Emulsion, Strawberry Leather, Citrus, Sourdough Croutons

Octopus Mosaic 🦑🥚🥚 30

Sundried Tomato Hummus, Celery Radish Salad, Squid Ink Aioli, Calabrian Pepper Oil, Fennel Powder

Chef Selection of Oysters 🦪🦪🐟 ½ Dzn 35 | Dzn 70

White Balsamic Mignonette, Fresno Hot Sauce, Cocktail Sauce

Calvisius Caviar Cornet 🌾🐟🥚 65

Sour Cream, Chives, Egg Yolk Crema, Shredded Egg White

Prime Beef Carpaccio 🥛🥚🥜★ 32

Balsamic Aioli, Fresno Peppers, Toasted Pinenuts, Black Truffle

Prosciutto di San Daniele di Friuli 🐷🌾★ 26

Balsamic Infused Melon, Watermelon Pearl, White Balsamic Dressing, Berries, Sourdough Croutons, Chili-Lime Salt, Mint Powder

Neapolitan Style Meatball 🐷🌾🥛🥚★ 29

Pomodoro, Creamy Brown Butter Polenta, Parmigiano Reggiano, Black Pepper Ricotta

Fritto Misto di Mare 🐟🦑🌿🥚★ 32

Shrimp, Calamari, Garden Vegetable Batons, Calabrian Peppers, Recao Aioli

Vongole al Vino Bianco 🦑🥛🌾 27

Littleneck Clams, White Wine, Calabrian Pepper, Arugula, Lemon, Grilled Sourdough

PASTA ARTIGIANALE & RISOTTO

Casarecce alla Carbonara 🌿🥚🐷🥛 32

Guanciale, Pecorino Romano, Cured Egg Yolk, Black Pepper Crumb, Lemon Oil

Granchio Spaghetti 🦑🌿🥚🥛 56

Poached King Crab, Tarragon Spaghetti, Heirloom Baby Tomato, Garlic, Onion, Tarragon Oil

Mushroom Fettuccine 🌿🥚🥛 40

Porcini Pasta, Confit Maitake and Beech Mushrooms, Parmigiano Reggiano

Ravioli alla Bolognese 🐷🌿🥚🥛 34

Ragu alla Bolognese, San Marzano Pomodoro Espuma, Parmigiano Reggiano, Chili Flakes, Extra Virgin Olive Oil

Mushroom Risotto 🥛🌿🌾 36

Confit Maitake and Beech Mushrooms, Mushroom Crema, Parmigiano Reggiano, Crispy Parmesan Rocks, Porcini Salt

Squash Risotto 🥛🌿🌾★ 32

Spice Braised Butternut Squash, Parmigiano Reggiano, Pumpkin Seeds, Spicy Goat Cheese Butter, Pumpkin Seed Oil

Carabineros Risotto 🦑🥛 55

Carabineros Carpaccio, Saffron, Chili Flakes, Parmesan Arborio Crisp, Lemon Aioli, Calabrian Pepper Oil, Charred Onion Powder

★ THIS DISH WAS CREATED USING SUSTAINABLE SOURCED PRODUCTS

Egg🥚 Dairy🥛 Fish🐟 Shellfish🦑 Gluten Free🌾 Pork🐷 Nuts🥜 Vegan🌿 Vegetarian🌿 Sesame🌿 Soybean🌿 Wheat🌾

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDER COOKED EGGS, MEATS OR SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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PESCE

Sumac Seared Ahi Tuna 🐟🌱 42
Avocado Puree, Jalapeño Emulsion, Fresno Pepper, Herb Tapioca Crisp, Lemon Oil

Crispy Branzino Fillet 🐟🥛 48
Fennel Heirloom Baby Tomato Salad, Grilled Lemon, Fennel Puree, Fennel Powder

Ora King Salmon 🐟🥛 48
Celery Root Puree, Celery Root Chips, Grilled Lemon

MANZO E POLLO

Duck Breast 🍷★ 45
Moulard Farms Duck, Almond Powder, Beet Puree, Pomegranate Balsamic Reduction, Charred Onion Powder

Airline Chicken Parmigiana 🌱🥚🥛 42
Mozzarella, San Marzano Pomodoro, Basil, Herb Oil

Braised Short Rib 🌱 58
Cabernet Glaze, Asparagus, Onion Crisp, Chives, Arugula Oil

14 oz Grass Fed Ribeye 🌱🥛★ 72
Silver Fern Farm, New Zealand, Confit Shallot, Horseradish Cream, Red Wine Mustard Sauce

CONTORNI

Insalata Mista 🌱★ 15
Harvest Greens, Heirloom Baby Tomatoes, Citrus, Radish, Baby Carrots, Balsamic Dressing

Maitake Mushrooms 🌱 15
Garlic, Parsley, Chili Flakes

Sumac Charred Carrots 🌱 15
Extra Virgin Olive Oil, Maldon Salt

Grilled Broccolini 🌱🌾🍷 15
Lemon Panko, Toasted Hazelnuts, Extra Virgin Olive Oil

Penne Pomodoro 🌾🥛 15
Heirloom Baby Tomato, Parmigiano Reggiano, Basil

PIZZA

Margherita 🌾🥛 28
San Marzano Sauce, Tomato, Mozzarella, Basil

Diavola Calabrese 🌾🥛🐷 28
San Marzano Sauce, Salami Calabrese, Calabrian Pepper Oil, Arugula

Prosciutto 🌾🥛🐷🍷 30
San Marzano Sauce, Mozzarella, Pistachio, Spicy Honey, Heirloom Baby Tomatoes, Arugula

Ai Quattro Formaggi 🌾🥛🐷★ 30
Mozzarella, Provolone, Parmigiano, Gorgonzola Dolce, Sundried Tomato, Local Smoked Pork

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