

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    $\frac{1}{2}$ 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  Shelffish  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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