PIATTINI // cold
Asparagus and Fennel Salad Treviso radicchio, Pecorino, torn focaccia croutons, charred scallion lemon vinaigrette 13
Field Green Salad goat cheese, candied walnuts, sherry raisin dressing 12
Prosciutto summer melons, aged balsamic, Sardinian olive oil, Marcona almonds, mache 15
Burrata "Fumé" roasted candy stripes, shaved golden beets, ceci bean purée, frisée, sunflower seeds, carrot emulsion 15
Baby Kale Caesar Salad Parmigiano Reggiano, white anchovy, Miche crostini 13
Forest Mushroom Terrine goat cheese, arugula, watermelon radishes, hazelnuts, Marsala caramel, toasted Miche crostini 15

PIATTINI // hot
Chicken Porchetta sunchoke purée, watercress, pickled red onions, rhubarb agrodolce 15
Parmesan Potato Gnocchi zucchini ribbons, cherry tomatoes, arugula pesto, Sardinian olive oil, charred vegetable broth 15
Seared Pork Belly heirloom tomatoes, focaccia crumbs, micro cress, chili oil, tomato jam, aged balsamic 15
Soft Shell Blue Crab ceci and sumac crusted, apricot purée, arugula, N’duja vinaigrette 18

SIGNATURE RAVIOLI // handmade in-house
House Made Spicy Sausage Anolini Parmigiano Reggiano, basil, arrabbiata 15/21
Butternut and Acorn Squash Ravioli oregano, sweet walnut butter 15/21
Truffled Pork Belly Agnolotti chanterelles, corn puree, scallions, radish, smoked bacon reduction 16/22
Potato and Lemon Cappellacci Thumbelina carrots, fava beans, candy stripe beets, pickled ramp pesto 14/20

PASTA & RISOTTI // gluten free pasta available
Strozzapreti escarole, pancetta, gremolata, lemon butter, chili thread, Parmigiano Reggiano 16/22
Fresh Herb Pappardelle sun-dried tomato pesto, chilies, Castelvetrano olives, Swiss chard, white wine 15/21
Cavatelli duck confit, asparagus, mushrooms, pearl onions, pine nuts 17/23
Orecchiette spicy sausage, rapini, caramelized onions, Fontina Valle d’ Aosta 16/22
Risotto Vongole littleneck, herbs, preserved lemon, celery leaves, Parmigiano Reggiano, Calabrian chilies 26

PESE //
Day Boat Scallops fregola, sorrel pesto, peas, pickled orange, pine nuts, pancetta bagna cauda 36
Pan Roasted Alaskan Halibut almond puree, cherry tomatoes, baby fennel, watercress, black olive caramel 34
Irish Organic Salmon mustard glazed, kohlrabi puree, mixed summer beans, piperade vinaigrette 32

CARNE //
Veal Loin patty pan squash, chanterelles, squash blossom chips, salsa verde, Marsala veal reduction 32
Roasted Slagel Farm Chicken Swiss chard, Thumbelina carrots, baby artichokes, caper berries, lemon jus 26
Roasted Rack of Lamb fennel dusted, eggplant puree, wax beans, pickled kohlrabi, tomato-anise reduction 38
Pork Tenderloin braised radishes, pistachio gremolata, orange agrodolce, potato purée 30
Painted Hills Farm New York Strip panzanella salad, arugula pesto, gorgonzola crema 38

18% Gratuity for parties of 6 or more.