



EXECUTIVE CHEF: JACK HARRIS
 SOUS CHEFS: CHRIS SKODA
 & KURT HERMANSON

STARTERS

- SALMON TARTARE** 13
pickled beets, chervil & spring pea brodetto
- CRISPY TESTA** 12
asparagus & anchovy
- SARDINES** 15
tripe, tomato, olives & fennel
- BLACK BASS CRUDO** 17
radishes, mint & habanero citronette

MOSTLY VEGETABLES

- ROMAN GNOCCHI** 13
spring scafata, capra sarda & soft-poached egg
- LITTLE GEM** 11
sugar snap peas, radishes, cloumage & sunflower seeds
- ASPARAGUS** 13
tokyo turnips, capers & tonnato
- BABY ARTICHOKEs** 16
parmigiano, arugula & olio toscano

PASTAS

- ORECCHIETTE** 21
sweet italian sausage & broccoli rabe pesto
- BLACK SPAGHETTI** 22
mussels, fennel & tarragon
- AGNOLOTTI** 20
sweet peas, carrots & parmigiano
- GNOCCHI** 18
spicy tomato sauce & ricotta
- BUCATINI** 17
cacio e pepe

MAINS

- DIVER SCALLOPS** 28
carrots, faro, mint & pickled mustard seeds
- DORADE** 26
walnut pesto, broccoli rabe & calabrian chiles
- HANGER STEAK** 29
asparagus, salsa verde & aceto
- CHICKEN** 27
polenta, mousseron mushrooms, english peas & mustard greens
- ROAST PORK SANDWICH** 15
broccoli rabe, giardiniera, provolone & potato chips

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS

20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE

FAMILY STYLE

SERVES 4

FRUTTI DI MARE 50
crispy artichokes, trevisano & calabrian chile aioli

LASAGNA 55
english peas, ramps, swiss chard & pesto alla genovese

LAMB & CLAMS 140
charred spring onions, anchovy & mint