seafood starters
FRITTO MISTO  fried calamari, mussels, mushrooms, peppers, calabrian aioli 33
POLPO  charred octopus, mussels, ’nduja, chickpea puree, crostone 36
*PERUVIAN BAY SCALLOPS champagne mignonette, ginger, fresno chili, micro cilantro 19
*BLUE FIN TUNA  seared rare, olive tapenade, tarragon aioli 35
*SHRIMP COCKTAIL poached shrimp, cocktail sauce, celery leaf 26
ACQUA PAZZA  shellfish and tomato broth, mussels, calamari, shrimp, herb crostone 29

more starters
MINESTRA  vegetable soup, fava beans, english peas, quinoa, whipped ricotta, fried parsley, grilled crostini 18
INSALATA  wild arugula salad, rainbow carrots, fennel, orange, pistachio, grana, allepino vinaigrette 18
BRUSCHETTA  straciatella, english peas, fava beans, mint, pickled shallots 21
BURRATA heirloom tomatoes, tomato crema, red onion, basil 26
CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostone 21
CHOP SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili dressing 22
ROASTED BABY BEETS walnut pesto, goat cheese fonduta, frisee, ligurian olive oil 21
FRIED BRUSSELS SPROUTS paprika, toasted almonds, lemon juice 23
SQUASH BLOSSOMS tempura fried, three cheese filled, parsiely aioli 25
MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread 23
PROSCIUTTO DI PARMA straciatella, arugula, grilled crostini 32
*BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli 33

pasta & risotto
CACIO E PEPE  housemade spaghettoni, pecorino, reggiano, black pepper 25
GNOCCI  potato dumpling, arugula pesto, reggiano cream, straciatella 25
FETTUCCELLE  egg pasta, classic beef bolognese, shaved parmigiano 28
PAPPARDELLE  parsley infused egg pasta, wild boar sugo, extra virgin olive oil 32
LASAGNA  lamb sugo, bechamel sauce, pomodoro, parmigiano reggiano, parsley 29
TORRELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus 33
MUSHROOM RISOTTO  english peas, parmigiano reggiano, mushroom cream, extra virgin olive oil 33
MAFALDE  saffron infused pasta, dungeness crab, lemon cream, chervil 46

meat, poultry, seafood
SHRIMP  farrotto, cream spinach, yellow pepper crema, confit tomatoes 41
BRANZINO  mediterranean sea bass, white bean puree, confit tomatoes, gremolata 43
*NORTH SEA SALMON spaghettoni zucchini, lemon caper sauce, bell pepper chutney, beet puree aioli 43
BRAISED BEEF CHEEK  saffron infused aged aquarello risotto, pan roasting jus 55
ROASTED HALF CHICKEN  eggplant puree, kale, pepperonata, parsley 40
CHICKEN PARMIGIANA  oregano, mozzarella, parmigiano reggiano, arugula 36
*LAMB CHOPS  figula, artichokes, parsley almond & raisin gremolata 71
VEAL PARMIGIANA  spaghettoni pomodoro, mozzarella, parsley, grana padano, basil 65
*NY STEAK  16oz certified black angus my strip, roasted potatoes, red onions, herb oil 81
*FILET MIGNON  8oz mignon prime, red onions, cherry tomatoes, roasted potatoes, green peppercorn sauce 65
*RIBEYE  16oz prime dry aged rib eye, roasted cauliflower, broccoli, red wine reduction 84

go vegan
VEGANA  housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs 25
CAULIFLOWER  sweet pepper romesco, couscous, kale pesto, toasted almonds 25

pizza  wood fired, served as ready
MARGHERITA  san marzano, fior di latte, oregano 25
DIAVOLINA  san marzano, mozzarella, spicy salame, scallions 27
SALISICIA  fior di latte, sausage, gorgonzola dolce 29
VINC  mozzarella, mortadella, straciatella, pistachio, orange zest 28
COPPIA  san marzano, ricotta, sausage, arugula, speck, grana 29
CAMPO  mozzarella, eggplant, zucchini, peppers, mushrooms, rapini 26
FUNGHI  field mushrooms, fior di latte, brussels sprouts 31

at the stove
angelo auriana
eduardo perez

serving you
matteo ferdinandi
paulo duran

sides
SAUTEED BROCCOLINI 16
ROASTED POTATOES 16
EGGPLANT PARMIGIANA 19

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness