

PANE E SALUMI

PANE E BURRO 14

italian olive sourdough
ramp tomato focaccia
parmigiano reggiano lavash
served with
olive oil + calabrian chili butter

PROSCIUTTO DI SAN DANIELE ALLA BERKEL 15

20-month aged, hand-sliced

SALUMI E FORMAGGI 28

cured meats, local cheeses
marinated olives



INSALATE E ANTIPASTI

TRICOLORE 16

three lettuces, ricotta salata
pecans, white balsamic vinaigrette

VERDURE LOCALI 14

tucker farms greens, fennel, radish
cherry tomatoes, hazelnut vinaigrette

CARNE CRUDA 23

steak tartare, crispy capers
quail egg, shallot, grilled focaccia

POLPETTE DI CAPOLINEA 16

beef + pork meatballs, pomodoro, pecorino

CAPRESE 17

heirloom tomato, bufala mozzarella, basil

CALAMARI 17

grilled, oregano vinaigrette, breadcrumbs

CARPACCIO DI TONNO 28

tuna carpaccio, osetra caviar
lemon, watercress

ARANCINI 17

saffron, bolognese



PIZZE NAPOLETANA

QUATTRO CARNI 31

salami, meatball, nduja
lamb pepperoni, fior di latte
hot honey

FUNGHI 28

georgia mushrooms
truffle, fior di latte

MARGHERITA 26

pomodoro, fior di latte
pecorino, basil

Chef De Cuisine Christopher Li

PRIMI PASTAS HANDCRAFTED IN HOUSE

SPAGHETTI AL POMODORO 25

san marzano tomato, 30-month parmigiano, basil

CRESTE DI GALLO ALLA BOLOGNESE 28

ragu of beef, pork + lamb, breadcrumbs

CAPPELLETTI DI RICOTTA 29

summer squash, grilled onion, basil

CORN & TRUFFLE RISOTTO 36

charred corn, brown butter, chanterelle mushroom

SPAGHETTI AL NERO DI SEPPIA 29

squid ink, clams, fried squid
calabrian chili, brodetto

ORECCHIETTE 27

fennel sausage, broccolini, crispy garlic



SECONDI

BRANZINO 61

grilled, lemon, salsa verde

HALIBUT ACQUA PAZZA 44

snap peas, asparagus, lemon oil

FILETTO WAGYU 7 oz. 68

beef tenderloin, marsala, cipollini

POLLO ARROSTO 38

half chicken, piccata, fregola

GRILLED VEAL CHOP 59

fennel pollen, three lettuces
oregano vinaigrette

CAVOLO SCOTTATO 29

seared cabbage, pickled cipollini
fennel purée, fried kale, mushroom jus

CHATEL FARMS BISTECCA 16 oz. 84

dry-aged, caponata, rosemary jus



CONTORNI 12

FUNGHI DA ELLIJAY

roasted local mushrooms

ASPARAGO

lemon oil, mint

GNOCCHI FRITTI

brown butter, sage

CRESTE ALLA CACIO

buttered pasta, pecorino
black pepper

BROCCOLINI

calabrian chili, garlic

CARROT AGRODOLCE

baby carrots, white balsamic