



Bar Bites

- Picolino Cucumber *white soy, toasted golden sesame* 6
- Hot Capicola Spiedini *molho campanha, saba, fennel pollen* 12
- Apricot *24-month aged prosciutto, honey, lemon balm* 13
- Dadinho & Caviar *tapioca and cheese fritter, requeijão, whitefish caviar, chives* 23
- Crab Claw *pepperoni chili crunch, coriander* 16

House Made Bread

- Sourdough Focaccia *whipped ricotta, english peas, olive oil, saba, herbs, calabrian chili* 21
- Pão De Queijo *cultured butter, goiabada - baked to order. please allow 20 minutes* 16

Antipasti

- *1/2 Dozen Oysters *preserved lemon and cucumber mignonette, lemon oil* 21
- *Hamachi Crudo *finger lime, kalamata olive, basil* 17
- *Beef Tartare *confit butterball potato, grilled ramp aioli, horseradish* 22
- Roasted Summer Squash *squash & saffron bisque, sunflower seed gremolata* 19
- Caesar *local greens, shaved kohlrabi, toasted breadcrumbs, mint, pecorino* 15

Pastas

- Tomato Agnolotti *requeijão, tomato brodo, basil* 28
- Taglioni *dungeness crab, cherry tomato, tucupi, garlic* 34
- Yuca Gnocchi *confit peppercorns, cultured butter, parmigiano, black truffle* 32

Mains

- *Half Rack of Lamb *english pea pesto* 95
- *12 oz Wagyu New York Strip *black garlic bordelaise* 95
- *10 oz Catalpa Grove Pork Loin *borlotti bean ribollita* 63
served with guandilla pepper chimmichurri
- Piri Piri Half Chicken *eggplant caponata, tomatoes, apricot, basil* 33
- *Whole Branzino *deboned, spigarello, calabrian chili, preserved lemon* 48

Sides

- Butterball Potatoes *creme fraiche, lemon, chives* 12
- Spigarello *oregano vinaigrette, pecorino* 12
- Roasted Peppers *tonnato, caper berries, horseradish* 14

Sweets

- Strawberry & Rhubarb Sorbet *lime zest* 9
- Brigadeiro Tiramisu *requeijão, hazelnut, espresso, chocolate SPRINKLES!!!!!!* 14
- Soft Serve *stracciatella, shaved chocolate* 9
- Warm Chocolate Chip Cookies & Milk 8