

Antipasti

SOURDOUGH FOCACCIA*made daily | served with olive oil, saba, herbs 14***PÃO DE QUEIJO***cultured butter, goiabada 16**(baked to order - please allow 20 min)***BREAD PAIRINGS:**

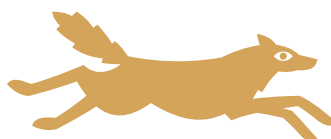
- 4-Month Aged Prosciutto 12
- Mortadella de Bologna 8
- Requeijão 5
- Buffalo Mozzarella 7
- Foie Gras Butter* 15

OYSTERS**cucumber mignonette, lemon oil 24 / 48***CHILLED SNOW CRAB CLAWS****4pc crab claws, pepperoni chili crunch, shiso 34***DADINHO***tapioca fritter, requeijão, black truffle 32***"BEACH" CHEESE ON A STICK***hot honey, lime, oregano 22***DELICATA SQUASH***toasted almond, saba, endive 17***CAESAR***local greens, shaved kohlrabi, pecorino, toasted breadcrumbs, mint 16***CHOPPED ITALIAN***local greens, salami, artichoke, cherry tomato, guandilla pepper, buffalo mozzarella, red wine vinaigrette 18*

Handmade Pasta

CAPPELLETTI*kombucha squash, scarmoza, guanciale 28***RIGATONI VODKA***calabrian chili, stracciatella, crispy garlic, basil 26***TAGLIATELLE***pork ragu, parmesan, oregano 27***YUCA GNOCCHI***confit peppercorns, cultured butter, parmigiano, black truffle 33***SPAGHETTI***spanish octopus, calabrian chili, garlic herb breadcrumb 36*

Mains

ORA KING SALMON**lacinato kale, preserved lemon, calabrian chili 52***PIRI PIRI HALF CHICKEN***malagueta relish, chicken glaze 36***COPPA STEAK***savoy cabbage, vidalia onion soubise, pepperoni chili crunch 46***GRILLED SHORT RIB***confit butterball potatoes, guandilla pepper salsa verde 55***BRAZILIAN FEAST***16oz wagyu picanha**heirloom beans, bacon + onion farafa, pepper vinaigrette, malagueta chimichurri, yuca fries 145*

***Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*