



Antipasti

Sourdough Focaccia *olive oil, saba, herbs* 14

Pão de Queijo *cultured butter, goiabada* 16

Baked to order - Please allow 20 minutes

Bread Pairings:

24-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 *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

Agnolotti *requeijão, tomato brodo, basil* 28

Yuca Gnocchi *confit peppercorns, cultured butter, parmigiano, black truffle* 33

*Spaghetti Moqueca *dungeness crab, coconut shellfish broth, red palm oil* 36

Tagliatelle *pork ragu, parmigiano, oregano* 27

Rigatoni Vodka *calabrian chili, stracciatella, crispy garlic, basil* 26



Brazilian Feast 135

* 16oz Wagyu Picanha

*served with heirloom beans, bacon + onion farofa,
pepper vinaigrette, malagueta chimichurri, yuca fries*

Main

*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

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