



Antipasti

Sourdough Focaccia *olive oil, saba, herbs* **14**

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, arrabbiata sauce* **18**

Delicata Squash *toasted almond, saba, endive* **17**

Chopped Italian *local greens, salami, artichoke, cherry tomato, guandilla pepper, buffalo mozzarella, red wine vinaigrette* **18**

Main

Burger *fontina, dijonnaise, caramelized onions, pickles, yuca fries* **22**

Grilled Chicken Caesar *local greens, shaved kohlrabi, pecorino, toasted breadcrumbs, mint* **22**

Tagliatelle *pork ragu, parmigiano, oregano* **27**

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

Ora King Salmon *lacinato kale, preserved lemon, calabrian chili* **52**

Grilled Short Rib *confit butterball potatoes, guandilla pepper salsa verde* **55**



Sweets

Stone Fruit Sorbet *lime zest* **9**

Soft Serve *stracciatella, shaved chocolate* **9**

Zeppole *candied orange, vanilla diplomat* **12**