

FLUKE CRUDO

ginger, coriander,
radish, pea shoots
15

TOMATOES

avocado puree, red onion,
aged sherry vinaigrette
15

BEETS

rhubarb, rye, chevre
14

LITTLE GEM LETTUCE

sugar snap peas,
horseradish cream
13

BEEF TARTARE

cremini mushroom,
egg yolk vinaigrette,
bread crisp
16

WHOLE WHEAT BREAD

cultured butter
6

TORTELLI

sheep's milk ricotta,
swiss chard, morel mushrooms
15

SPAGHETTI

peekytoe crab,
uni cream, calabrian chili
22

BUCATINI

pastured chicken confit,
alpine cheese,
chili, basil
20

SCARPINOCC

pork ragu,
fennel, cream
22

CARAMELLE

corn, mascarpone,
golden chanterelles
15

SQUID INK STRACCI

maine lobster,
spring peas, pangrattato
22

MAFALDE

braised short rib,
pistachio, fava beans,
baby spinach, ricotta
22

TORTELLINI

rabbit, foie gras,
arugula
22

OCTOPUS

english pea falafel,
black garlic jus, arugula
23

WILD HALIBUT

zucchini,
castelvetrano olive,
agretti
27

**WOOD FIRED
CHICKEN**

roasted garlic,
potato puree, arugula
21

**DRY AGED
DUCK BREAST**

turnip, black sesame,
tigelle, strawberry
27

CHEF/OWNER KEVIN ADEY

GLUTEN FREE PASTA IS AVAILABLE

LET US KNOW IF YOU HAVE ALLERGIES