

CICCHETTI

BARISH FARMHOUSE ROLL · 8

Rodolphe le Meunier butter

PIZZA FRITTA · 14

ricotta, black pepper

DUTCH BABY · 20

24 month prosciutto di Parma

PRESERVED VEGETABLES · 14

zucchini, peppers, eggplant

ANCHOVIES · 15

fett'unta

SMOKED SALMON RILLETTE · 16

everything bagel

ANTIPASTI

STEAK TARTARE · 22

herbs, mustard seeds, kohlrabi, egg

WARM TESTA · 18

radicchio, shallots, sherry vinegar

GRILLED SWEETBREADS · 20

salsa verde, lemon

INSALATE

ICEBERG WEDGE · 18

Trufflebert Farm hazelnuts, bacon, cipollini, gorgonzola dolce

CHICORY CAESAR · 16

anchovy, olive croutons, egg, Parmigiano reggiano

MIZUNA · 18

allium, hazelnut, tonnato, bottarga

CORONA BEANS · 14

peperonata, pinenuts, shallots

PASTA AL FORNO

TORCHIO · 20

gruyere, gouda, fontina

ROTOLO · 24

crispy frico, ricotta,
swiss chard, passato

RIGATONI · 24

squash, goat cheese,
vadouvan, brown butter

RADIATORE · 26

lamb sugo

CONTORNI

CREAMED MUSTARD GREENS · 14

pecorino, mustard seeds

GRILLED MUSHROOMS · 18

maitake mushroom, oyster mushroom, porcini butter

DELICATA SQUASH · 16

'nduja, almond, lime mint

EGGPLANT · 16

bone marrow, charred scallion vinaigrette

SALT BAKED FRIES · 12

Calabrian chili aioli

SECONDI

SEA BREAM · 38

'nduja, black olives, gremolata

PORK CHOP · 48

fennel, chrysanthemum greens, fennel pollen

CHANTERELLE MUSHROOMS · 32

beets, huckleberry, california redwood

DUCK BREAST · 48

quince, chestnut

OXTAIL · 95

marinated cucumber, pickled onion, chermoula

BISTECCA

6 OZ RIBEYE CAP - AMERICAN WAGYU · 90 10 OZ BAVETTE · 42

15 OZ DRY AGED NEW YORK · 110

35 OZ DRY AGED PORTERHOUSE · 185

choose your sauce · cacio e pepe · horseradish crème fraiche · pickled mustard seed vinaigrette

EXECUTIVE CHEF · ARMEN AYVAZIAN