

# dinner

25 june– 1 july  
inspired by lazio

## flown in from italy

(available thursday through saturday)

### fresh burrata

extra virgin olive oil, cracked black pepper, focaccia 16

## formaggi e salumi

**lady sings the blues** fourmette croix hazelles,  
blanc bleu rizet, gorgonzola piccante 19

**the big stink** puzzone di moena, chartreux,  
red hawk, timanoix 18

**classic italian** red cow, fontina valle d'aosta, cravanzina,  
lomo, sopressata 22

## zuppe

**velvet tomato** 8

**roasted kabocha** 8

**corn chowder** crispy bacon 10

## insalate

**imported buffalo mozzarella**  
prosciutto di parma, wild baby arugula 14

**summer crunch**  
farmers market beans, sweet corn, hazelnuts, pecorino 12

**heirloom tomato & peach**  
buffalo mozzarella, fresh basil, 6 year balsamic 14

**spicy baby greens**  
asparagus, avocado, speck, walnuts, blue paradise vinaigrette 11

## antipasti

**baked semolina gnocchone**  
parmesan, lemon, spinach 8

**baby artichoke fritters** lemon aioli 8

**braised baby octopus**  
charred raddichio, cipollini onion marmelata 8

**ahi tuna crudo**  
shaved artichokes, fennel fronds, chive blossoms, ponzu 12

**fried zucchini blossoms**  
sheep's milk ricotta, anchovy, san marzano sauce 11

**fritto misto**  
escolar, ling cod, calamari, fresh lemon 8

## pizze

**black truffle** mozzarella, fried egg 17

**cube margherita** buffalo mozzarella, basil, prosciutto 16

**pizze bianco**  
buratta, sheep's milk ricotta, broccoli spigarello, peperoncini 16

## primi

|  |      |
|--|------|
| milk braised pork & chard ravioli                |      |
| heirloom tomato sauce, pecorino                  | 14   |
| sweet corn stuffed pasta                         |      |
| crispy bacon, brown butter, red cow parmesan     | 11   |
| tomato & buffalo mozzarella angliotti            | 12   |
| mascarpone cream, parsley oil                    |      |
| fresh tagliatelle                                |      |
| fatted calf rosso sausage ragu, red cow parmesan | 8/12 |
| maltagliati al amatriciana                       |      |
| guanciale, pecorino                              | 8/12 |

## secondi

|   |    |
|---|----|
| wild boar saltimbocca                               |    |
| sauteed cherry tomatoes & dandelion greens          | 28 |
| lemon verbena roasted ½ chicken                     |    |
| herbed quinoa, broccoli spigarello                  | 25 |
| brined fatted calf porkchop                         |    |
| caramelized sweet onions & peaches, greens, polenta | 28 |
| charred prawns & beef filet medallion               |    |
| sweet corn puree, zucchini ribbons                  | 31 |
| balsamic glazed hanger steak                        |    |
| crispy bermuda onion rings, asparagus               | 28 |
| seared black cod                                    |    |
| lemon risotto, grilled treviso, salsa verde         | 26 |

## contorni

|                                       |   |
|---------------------------------------|---|
| baked 4 cheese mac and cheese         |   |
| charred heirloom tomato, truffle salt | 8 |
| sweet corn on the cob                 |   |
| browned butter, smoked salt           | 5 |
| spicy seasonal greens                 |   |
| garlic, peperoncini, lemon            | 6 |
| zucchini ribbons                      |   |
| fresh herbs, tomato vinegar           | 6 |
| crispy bermuda onion rings            | 6 |
| creamy polenta                        | 6 |
| charred summer veggies                |   |
| 6 year balsamic                       | 6 |

our dinner menu changes every thursday and is subject to change due to market availability.

we use produce from the farmer's market, organic and pesticide free when possible; meats raised humanely and without the use of antibiotics. we also happily offer triple filtered sparkling or still water free of charge. buon appetito!

a gratuity of 20% will be added to parties of 6 or more

executive chef **erin eastland**

# dolci

25 june– 2 july

all desserts

8

## cobbler duo

mixed berry, tahitian vanilla gelato  
fresh peach, peach gelato

## blackberry panna cotta

black berry sauce, almond shortbread

## gianduja chocolate tart

fresh berries, cream

## black & white chocolate mousse

tuilles

## warm cherry hand pie

fresh cherry ice cream

## bevande

americano or espresso

3

cappuccino or latte

4

valrhona dark chocolate cocoa

4

*all teas*

3

fresh mint

china yunan

golden xuan

peony white

monkey-picked black

wild forest oolong

sweet rice

chamomile

pastry chef **jun tan**