

Sample Menu

We offer a small menu that changes daily.

Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 8

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

Farinata - chickpea flatbread, house cagliata, shallot agrodolce, sea salt, rosemary - 12

House Caesar - anchovy, parmigiano reggiano, red wine croutons - 14

Citrus Salad - black lentil, baby kale, grapefruit, orange, oregano vinaigrette, marcona almond - 16

Local Roots Farm Salad - squash hummus, celeriac, parsnip, turnip, chicories, balsamic vinegar - 15

Burrata - mortadella, arugula, pistachio dressing, pickled onions, roasted pistachio - 16

Roasted Carrot Soup - basil, calabrian chili oil, pecorino romano, fennel, cumin - 13

Primi & Secondi

Saffron Spaghetti Bolognese - pork, veal, rosemary, fennel, parmigiano reggiano - 28

Gnocchi al Telefono - potato gnocchi, pomodoro, pecorino romano, basil - 27

Bucatini con Vongole - manila clams, white wine butter sauce, parsley - 30

Cavatelli - duck confit, charred green onion, white wine butter sauce, almond dukkah - 29

Risotto - roasted garlic, butternut squash, pickled delicata squash, crispy spec, parmigiano reggiano - 32

Chicken Cacciatore - tomato, onion, carrot, peppers, castelvetrano olives, polenta - 30

Sea Scallops - celeriac, guanciale, black trumpet mushrooms, shallot, parsley, pumpernickle - 43