

Tonight's Menu

We offer a small menu that changes daily.

Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 6

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

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

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

Spring Greens Salad - butter lettuce, radish, champagne vinaigrette, hazelnut, pecorino romano - 15

Burrata - zucchini carpaccio, preserved lemon gremolata, lemon agrumato oil, crostini - 15

Grilled Asparagus - almond & salmon roe mousse, pink peppercorn, pickled shallot, dill - 15 *

Grilled Artichoke - bagna cauda aioli, parmigiano reggiano, grilled lemon, parsley - 16

Primi & Secondi

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

Paccheri alla Carbonara - guanciale, black pepper, pecorino romano - 25*

Agnolotti del Plin - dungeness crab, pistachio, meyer lemon, morel mushrooms, sea bean pesto - 38

Cavatelli Neri - fresno chili cream, pink peppercorn, manilla clams, garlic scapes, micro shiso - 30

Risotto Verde - beast and cleaver tuscan sausage, swan house green garlic puree, grilled pea vines - 36

Pan-Roasted Halibut - english peas, wild morels, garlic, shallot, pea puree - 42

New York Strip Steak - painted hill's prime short loin, taleggio herbed mash, mushroom farce - 48*