

To Start

Tuna Crudo*** 20

PICKLED RAMPS, CASTELVETRANO OLIVE, LEMON GEL

Lamb Rillette 14

SWEET POTATO PICCALILLI, GRILLED SODA BREAD

Whipped Ricotta 15

SPRING PEAS, PRESERVED LEMON, MINT, CROUTONS

Market Lettuces 12

STRAWBERRY-CHAMPAGNE VINAIGRETTE, FRIED GARLIC,
PANKO, PECORINO ROMANO

Pink Lady Apples 13

CELERY, FENNEL, GORGONZOLA DOLCE, HAZELNUTS
DATE-BASALMIC VINAIGRETTE

Pistachio Butter 14

WHEY BRAISED RADISHES and FENNEL

Something Sweet

Videri Chocolate Tart 10

RED WINE DIPLOMAT CREAM, STRAWBERRY

**pair with amaro of your choice*

Buttermilk Panna Cotta 10

RHUBARB, HONEYCOMB

**pair with moscato marchesi di gresy*

'la serra' 2022 piedmont, italy 11

*** Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Pasta

Tagliatelle 25

BOLOGNESE, PARMIGIANO REGGIANO

Doppio Ravioli 26

CONFIT RABBIT, TARRAGON, HEIRLOOM CARROT

Mafaldine 23

COUNTRY HAM CARBONARA

Nori Bucatini 26

CRAB, CHILI, BLACK GARLIC BUTTER

Campanelle 24

FAVA BEAN, MELTED LEEKS, PRESERVED LEMON,
STRACCIATELLA

Rigatoni 26

BRAISED SWEET POTATO, CACIOCAVALLO,
FRIED GARLIC

Corzetti 26

BRAISED OCTOPUS, GUANCIALE,
TOMATO, CHILI, SALMORIGLIO

Risotto 26

BLUE OYSTER MUSHROOMS,
PARMIGIANO REGGIANO ESPUMA,
MUSHROOM CONSERVA



Executive Chef - David Ellis

Chef de Cuisine - Dylan Shook