



SHARED APPETIZERS

for the table to share:

ROSEMARY FOCACCIA

OLIVE E UVA

marinated olives, concord grapes, capers, garlic, citrus, chili

FIRST COURSE

choice of:

TONNO CRUDO - MAY BE SLIGHTLY ALTERED

yellowfin tuna, kalamata olives, lemon, pangrattato, baby kale, cured egg yolk

INSALATA

seasonal salad & vegan salad available

SECOND COURSE

choice of:

AGNOLOTTI AI FUNGHI

porcini agnolotti, roasted chanterelles, butter, soft herb, pecorino

BRANZINO ALLA GRIGLIA

grilled branzino, puttanesca fregola, watercress, sauteed rapini

TAGLIATELLE AI FRUTTI DI MARE

tagliatelle, strawberry clams, mussels, rapini pesto, marcona almond, parmigiano-reggiano

PAPPARDELLE DI RAGU DI MANZO

pappardelle, slowly cooked grass fed beef ragu, tomato, parmigiano-reggiano

VEGAN AGNOLOTTI AVAILABLE

THIRD COURSE

SHARED DESSERT PLATTER

VEGAN DESSERT AVAILABLE

\$65 plus tax and 18% gratuity

**we have vegan, non dairy and gluten free options*