

Dinner Menu

seafood starters

soup – sunchoke soup, crisp parsnips, shaved winter black truffles	19*
cuttlefish – plancha grilled wild calamari salad, calabrian crema, red onions, celery, house pickles	27*
crudo – japanese hamachi, north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	31*
salmon lox – house marinated, red onions, capers, crescenza cheese, brioche toast points, black caviar	33*
bluefin tuna – seared rare, olive-sun dried tomato tapenade, basil, sea salt	35*

share plates

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil	14
tuscan kale salad – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
mixed greens – escarole, endive, frisée, honeycrisp apple, dates, gorgonzola, apple cider dressing	19
toasted ciabatta and coppa di testa – tonnato sauce, capers, pickled shallots, watercress	19
creamy mozzarella – celery salad, anchovies, capers, warm tomato-red wine vinaigrette	26
ligurian focaccina – traditional, crescenza cheese, wild arugula, extra virgin olive oil	31
prime beef tartare – shallots, capers, parsley, dijon mustard, parmigiano reggiano	31*
prosciutto – lightly fried sage dough, baby arugula, la tur, cracked black pepper	31
fegato grasso – foie gras (duo), seared & rolled, fig jam, pistachio, toasted brioche, blackberry sauce	33

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	26
agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	29
fettuccine – black olive-parsley infused egg pasta, braised veal ragú, grana padano	29
gnocchi – ricotta-semolina dumpling, braised lamb sugo, garlic, pecorino romano	30
spaghettoni – white wine steamed mussels, fresno chiles, garlic, basil butter sauce	31
capellacci – salmon & shrimp filled ravioli, crisp prosciutto, castelrosso fonduta	31
calamarata – squid ink scented pasta, scallops, calamari, shrimp, mussels, n'duja butter	43
garganelli – fresh extruded saffron pasta, butter poached lobster, roasted peppers, parsley	46
tortellini – parma prosciutto filled pasta, pistachios, mortadella, shaved winter black truffles	51

the sea and land

north sea salmon – savoy cabbage, leeks, horseradish cream, saffron aioli, chive oil	43*
branzino – mediterranean sea bass, celery root purée, escarole, san marzano tomatoes, capers, olives	43*
sea scallops – creamed sunchoke, crisp prosciutto, celery oil, beet salt	46*
chilean sea bass – parsley infused potatoes, nardello pepper sauce, truffle gremolata	59*
lobster – butter poached australian lobster tail, asparagus, fingerling potatoes, black truffle cream	81*
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil	36
mary's half chicken – couscous, root vegetables, reggiano cream, black garlic sauce	39
short rib – red wine braised prime beef, saffron risotto, celery hearts, cipollinis, gremolata	63
lamb chops – marinated australian lamb, roasted eggplant, kale, olives, red wine reduction	68*
new york steak – 14oz. certified black angus beef, braised greens, roasted fingerling potatoes	85*
dry aged rib eye steak – prime 14oz. flannery beef, king mushrooms, cauliflower	89*

to the side

potatoes – roasted white rose, garlic, chili flakes, aromatic herbs	18
brussels sprouts – crisp pancetta, tuscan olive oil	18

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness