

BURRATA

caprese \$20 vg
arugula pesto, tomatoes, balsamic

pomodoro \$22 vg
basil, focaccia, garlic confit

prosciutto san daniele \$29
pistachios, arugula, amarena cherries

crudo

ahi tuna tartare* \$26 gf
watermelon, avocado, pepper relish,
taro root chip

scallops* \$34 gf
potatoes, truffle,
white balsamic vinaigrette

beef carpaccio* \$32
parmesan, crouton, tomatoes, balsamic

IN BARATTOLO

hummus \$18 vg
naan bread, baby vegetables

whipped ricotta \$23 vg
grapes, focaccia, truffle honey

shrimp scampi \$26
garlic, wine, butter, focaccia

ANTIPASTI

mushroom arancini \$20 vg
parsley, pomodoro puree, parmesan

salt spring mussels \$24
choice of: garlic wine cream sauce
or spicy tomato sauce, *served with*
ciabatta bread

grilled octopus \$29 gf
crushed potatoes, romesco,
capicollo, gremolata

bianca flatbread \$21 vg
mozzarella, saba, ricotta, rosemary,
truffled baby arugula

melon & prosciutto \$26 gf
burrata, pesto puree, balsamic
glaze, hazelnuts

caesar salad \$20
romaine, white anchovies, crouton,
caesar dressing

panzanella salad \$22 vg
tomatoes, mozzarella, ciabatta,
pickled red onion, basil, caper vinaigrette

pastas

potato parmesan
gnocchi \$26 vg
peas, mushrooms, mascarpone,
asparagus, truffle

squid ink tonnerelli \$56
lobster, nduja, san marzano, tomato,
mushrooms, basil

rigatoni bolognese \$34
traditional meat sauce, basil,
parmigiano reggiano

sweet corn capelletti \$34 vg
parmesan, red fresno, lime crema,
micro cilantro, corn brodo

grapefruit & beets salad \$22 vg/gf
goat cheese, baby greens,
pickled fennel, tomatoes, avocado,
white balsamic vinaigrette

MAIN

branzino* \$51 gf
fennel-potato gratin, green beans,
chive butter sauce

king salmon* \$45 gf
truffle pea puree, asparagus,
lemon creme, radish salad

day boat
scallops* \$48 gf
cauliflower puree, caper-raisin
relish, brown butter balsamic

chicken breast \$38 gf
succotash, balsamic onion,
creamy polenta,
spring garlic vinaigrette

filet mignon* \$85 gf
8 oz., onion agrodolce,
cambonzola potato puree,
mushrooms

bone-in rib eye* \$89 gf
16 oz., carrot puree, bone marrow
butter, broccolini

FROM THE *local* GARDENS

add chicken +\$14, shrimp +\$22, salmon +\$25, steak +\$30

v=vegan vg=vegetarian gf=gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.

