

## beginnings

fried calamari . . . . .	15
lemon aioli, smoked tomato peperonata	
hamachi . . . . .	15
avocado, citrus, herbs	
grilled octopus . . . . .	17
black tahini, castelvetrano olives, arugula, mint	
veal raviolo . . . . .	14
24 hour braised veal breast, charred tomato, parsnip, goat cheese	
charcuterie . . . . .	14
chef's selection	
cheese . . . . .	15
chef's selection	
charcuterie + cheese . . . . .	28
<u>pizzas</u>	
prosciutto . . . . .	16
mushroom, truffle, parmesan . . . . .	17
fennel sausage . . . . .	15
margherita . . . . .	14

## salads

beet salad . . . . .	12
goat cheese, orange gastrique, black walnut	
baby kale salad . . . . .	12
baby kale, romaine, baguette crouton, anchovy, cured egg yolk	
roasted brassicas salad . . . . .	13
roasted brussels, broccoli and cauliflower, arugula, pumpkin seeds, miso vinaigrette	
add to any salad	
chicken . . . . .	5
shrimp . . . . .	8
hanger steak . . . . .	10

## mains

spaghetti + guanciale . . . . .	16
pickled chilis, toasted garlic, black pepper	
fried chicken . . . . .	24
honey, hot sauce, arugula, chives, fine herbs	
black pappardelle pasta . . . . .	18
crispy pork belly, chestnuts, sage butter	
bucatini pasta . . . . .	15
portobello mushroom bolognese, arugula pesto	
bone-in new york strip loin . . . . .	44
bittersweet brussels, trumpets, bone marrow butter, bourbon a-uno	
slow cooked salmon . . . . .	25
potato puree, roasted brassicas, salsa verde	

## sides

brussels sprouts . . . . .	10
fish sauce, fresno chilis, basil	
current mac 'n cheese . . . . .	10
potato puree . . . . .	8
hand cut fries . . . . .	8

## desserts

molten chocolate cake . . . . .	9
espresso gelato, mascarpone mousse	
almond cheesecake . . . . .	9
orange chiffon, macerated blueberries, lemon drops	
rhubarb and black cherry cobbler . . . . .	9
pumpkin seed granola streusel, hazelnut gelato	
fresh pear meringue . . . . .	9
pear puree, fresh whipped cream, vanilla ice cream	

