

ANTIPASTI

Beef Tenderloin Carpaccio

crispy potato sticks, truffled pecorino,
salsa verde, roasted lemon

19

Wild Salmon Crudo

minted english peas, frico, citrus green juice

24

Crispy Rhode Island Calamari

agro dolce serious cow yogurt

16

Stone Oven Roasted Octopus

nero risotto forma, pancetta sherry vinaigrette

18

Artichoke Heart Bruschetta

farm egg, shaved black perigord truffles,
creamy parmigiano fonduta

27

Black Mission Fig Pizzetta

cippolini marmalade, parma prosciutto,
fontina cheese, arugula, saba

19

ZUPPA

Organic Stewed Chicken and Italian Sausage

mirepoix vegetables, rainbow chard, tuscan kale,
butternut squash, white beans, mc olive oil

13

INSALATA

Caesar Cardini

creamy garlic dressing, rustic torn croutons,
white anchovies

13

Greenhouse Grown Bibb Lettuce

sicilian pistachios, dried cranberries,
point reyes blue cheese, maple vinaigrette

15

Wild Kale and Baby Spinach

goat cheese, pomegranates
sunflower seeds, fig-balsamic dressing

16

PESCE

Whole Fish della Notte

MP

Pan Roasted Red Snapper

heirloom cauliflower grilled asparagus
wild mushroom farrotto, meyer lemon oil

29

Center Cut Swordfish

whipped potatoes, string beans,
caper, kalamata olive, tomato confit, basil brown butter

32

PASTE

Ricotta Cavatelli

vine ripened tomato sauce, basil
17

Bucatini alla Pesto Genovese

cow's milk buratta, toasted pine nuts
21

Fiocchi di Formaggio e Pere

roasted pear, robiola, grana padano, taleggio,
white truffle cream
20

Spaghetti Misto di Pesce

manila clams, pei mussels, prawns,
preserved meyer lemons, calabrian chili broth
26

Pappardelle con Coniglio

florida rabbit sugo, rosemary, grana padano frico
25

Garganelli Bolognese

ground veal, venison, pork, porcini mushrooms,
parmigiano reggiano
24

Acquerello Risotto Della Notte

MP

CARNE

Center Cut Veal Chop

sage basted, maple glazed beets,
pureed celeriac, pearl onions
44

Heritage Breed Poulet Rouge

stone oven roasted marble potatoes,
pearl onions, pepperoncini pan jus
27

Tennessee Honey Glazed Eden Farm Pork Chop

ceci puree, caramelized brussels sprouts bacon apple hash
34

Prime New York Strip

salsa verde heirloom fingerling potatoes, sauteed broccolini
54

CONTORNI

maple glazed roasted sweet potatoes

garlic spinach

salsa verde heirloom fingerling potatoes

sauteed broccolini

celeriac puree

caramelized wild mushrooms

brussels sprouts bacon apple hash

parmesan reggiano risotto

9