



17 SUMMER

FOR THE TABLE

Pizza Rustica- Focaccia Topped with Thinly Sliced Potatoes, Grated Ricotta Salata 8

Chef's Daily Bread 8

APPETIZERS

Artichoke- Fried Whole Artichoke, Preserved Lemon Aioli 14

Burrata- House made Burrata, Hot Cherry Peppers in Olive Oil 12

Baccala- Fried Salted Cod, Mojo Verde 10

“Odds and Ends”- Chef's Daily Preparation of Offal 12

Seasonal Salad- Grilled Asparagus, Watermelon Radish, Lemon Vinaigrette 10

Duck Egg -Fried Duck Egg, Speck, Sautéed Spring Onion 14

Bison Carpaccio- Cured Bison Carpaccio, Oranges, Seasonal Greens 14

PASTA

Fettuccine- Carbonara, House Cure Duck Prosciutto, Duck Egg, Cream 32

Gnudi- Ricotta Dumpling, Morels, Peas and Mint 32

Cavatelli-Squid Ink Cavatelli, Sepia, Roasted Cherry Tomatoes, Bottarga 32

ENTREE

Duck- Pan Seared Duck Breast, Sautéed Watercress, Sunchoke Puree 38

Fish- Chef's Daily Preparation of Sustainable Fish MP

Shiitake Mushrooms- Pan Seared Shiitake Mushrooms, Bitter Greens, Eggplant Puree 34

New York Strip- 12oz Grilled Bone-In NY Strip, Wax Beans, Red Bliss Potatoes, Amogio 46

Pork Chop- 12oz Grilled Pork Chop, Wild Rapini Pesto, Yukon Gold Potatoes 42

**Menu subject to change by direction of the chef*