

RAW BAR

- Shrimp Cocktail 25
Cocktail Sauce, Buttermilk Horseradish Gel
- Hamachi Crudo 20
Yellowtail, Honey Crisp Apples, Jalapeños, Pickled Fennel, Cider Gel
- Tuna Crudo 20
Yellowfin Tuna, Pickled Ginger, Seranos, Scallions, Crispy Shallots, Lemon Gel
- Salmon Tartare 19
Cucumber, Shallots, Jalapeno, Lemon Gel, Sesame Cracker
- Beef Tartare 21
Oyster Mayo, Parsley, Grilled Focaccia, Herbs
- Crab Cocktail 25
Colossal Crab, Cocktail Sauce, Horseradish Buttermilk, Lemon

Half Dozen / Dozen

East Coast Oysters	MP	MP
West Coast Oysters	MP	MP

SMALL BITES

- Little Gem Caesar 19
Boquerones, Focaccia Croutons, Parmigiano
- Crispy Clams Strips 20
East Coast Clams, Homemade Tartar Sauce
- Lacinato Kale 19
Candied Lemon, Spiced Walnuts, Pecorino, Lemon Vinaigrette
- Artisanal Salad 19
Artisanal Lettuces, Figs, Ricotta Salata, Castelvetro Olives, Shallot Vinaigrette
- Mini Crab Cake 29
Lump Crab, Lemon Aioli, Calabrese Aioli
- Grilled Octopus 26
Spanish Octopus, Squash Puree, Green Mango, Black Chilies
- Glazed Babyback Ribs 23
Maple Agrodolce Glaze
- Nonna's Meatballs 19
San Marzano Tomatoes, Whipped Ricotta, Basil
- Grilled Colossal Shrimp 25
Wild Mexican Jumbo Shrimp, Gremolata Lemon Gel
- Burrata Caprese 20
Slow Roasted Tomatoes, Pesto, Prosciutto di Parma, Focaccia Bread Crumbs, Saba

FRESH PASTA

All Pasta Is Made Fresh In-House Daily

- Lobster Bucatini 39
Half Maine Lobster, Cognac Lobster Cream, Heirloom Tomatoes, Spinach, Soft Herbs
- Spicy Vodka Rigatoni 24
Nino's Vodka Sauce, Rigatoni, Calabrian Chili
- Spaghetti and Meatballs 25
San Marzano Tomatoes Sauce, Nonna's Meat Balls, Fresh Ricotta, Soft Herbs
- Linguine Clams 32
Maine Cockles, Chopped East Cost Clams, Sungold Tomatoes, White Wine, Herbs
- Bolognese Tagliatelle 29
House made Tagliatelle, Veal & Pork Bolognese, Parmesan, Basil

PIZZA

- Margherita 19
San Marzano Tomatoes, Fresh Mozzarella, Basil
- Pepperoni Hot Honey 21
San Marzano Tomatoes, Fresh Mozzarella, Roni Cups, Calabrian Chili, Infused Honey, Basil
- Truffle Prosciutto 23
Fresh Ricotta, Wild Mushrooms, Prosciutto Di Parma, White Truffle Oil
- Apples & Bacon 23
Parsley Pesto, Honey Crisp Apples, Smoked Bacon, Pecorino Cheese

SURF N' TURF

All Cuts of Meat Are Sourced From Snake River Farms

- 8 oz Filet Mignon 55
8oz Grilled Tenderloin, Local Corn & Wild Mushrooms with Beef Jus
- 14 oz New York Strip 49
14oz Grilled Strip Loin, Local Corn & Wild Mushrooms with Beef Jus
- Filet Of Branzino 45
Crispy Filleted Branzino, Local Corn & Wild Mushrooms with Salsa Verde
- Halibut 45
Pan Seared Canadian Halibut, Ramps, Rhubarb, Meyer Lemon, Basil Nettle Broth
- Double Cut Pork Chop 43
Grilled Bone in Kurobuta Pork Chop, Local Corn & Wild Mushrooms with pork jus
- Yellow Fin Seared Tuna 45
Seared Tuna Steaks, Spinach & Mushrooms, with Ginger Soy Shallot Sauce
- Scottish Salmon 35
Crispy Skin Salmon Loin, Baby Carrots & Spinach, with Salsa Verde
- Organic Half Chicken 35
Fried Half Chicken, Baby Carrots & Spinach, with a Dill Gorgonzola Sauce
- Waygu Bavette 53
8oz Grilled Waygu Bavette, Parmesan Fries, with Beef Jus
- 40 oz TomaHawk 175
40oz Charred Bone in Ribeye, Local Corn, Parmesan Fries with Beef Jus

SIDES

- Baby Carrots 13
Roasted Mix Carrots, Olive Oil, Coriander, Almonds, Cilantro
- Parmigiano Herb Fries 13
House Made Seasoned Fries, Parmesan & Herbs
- Wilted Spinach 13
Sautéed spinach, garlic confit, parsley, shallot oil
- Fresh Peas 13
Sugar Snap & Snow Peas, Roasted Garlic, Mint & Oregano
- Corn 13
Local corn, Fermented Cherry Peppers, Shallot Oil, Herbs
- Zucchini 13
Sautéed Zucchini, Cherry Tomatoes, Garlic & Zucchini Parmesan Cream

Parties 8 or more will have a automatic 20% gratuity added to the bill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness