

Dinner

DINNER 4PM



Small Plates

For the Table...

- CALAMARI* \$12
buttermilk-battered with paprika spice,
lemon aioli, marinara
- TRUFFLES FRIES* \$12⁵⁰
skin-on fries, parmigiano, truffle oil,
smoked chili aioli
- GOZO PLATTER \$21
daily selection of three cured meats & three cheeses,
olives, seasonal marmalade, grilled bread

Begin...

- BURRATA* \$14
burrata, served with fennel spice,
seasonal marmalade, grilled bread
- BRUSSELS SALAD* \$14
raw sprouts, chopped egg, pecorino,
marcona almonds
- ROASTED BEETS* \$12
red & gold beets, gorgonzola crema, pistachio,
arugula, red onion, citrus vinaigrette
- SALMON SALAD \$16
honey-smoked salmon, baby spinach, tomato,
edamame, capers, quinoa, citrus vinaigrette
- CAULIFLOWER \$13
oven-roasted w/ preserved lemon, capers,
tomato vinaigrette
- FALAFEL* \$14
falafel, tahini, tomato, field greens, cucumber,
red cabbage, pickled red onion, flatbread

Middle...

- OCTOPUS \$18
grilled Spanish octopus, braised potato,
pickled onion, salsa verde
- MEATBALLS* \$12, three // \$18, six
pork & chorizo meatballs, creamy polenta,
vino blanca salsa
- FLATIRON STEAK \$18
olive-oil braised potatoes, gorgonzola, salsa rossa

Large Plates

- RISOTTO* \$18
wood-fired mushrooms, rosemary, arborio rice,
parmigiano-reggiano
- RAGU \$21
8-hour ragu of pork & beef, rigatoni pasta,
rosemary, parmigiano, baked in wood-fired oven
- SALMON* \$24
pan roasted salmon filet, crispy skin,
smoked farro, chili oil
- ROASTED CHICKEN* \$22
free-range thigh and leg confit, house-made
pappardelle, roasted mushrooms, baby spinach
- SHORT RIB* \$32
3-day smoked beef short rib with
ancient grain polenta, beef jus

Pizza

"00" flour, wood-fired at 800°

- MARGHERITA \$15
san marzano tomatoes, basil, fresh mozzarella
- FENNEL SAUSAGE & BURRATA \$18
charred scallion, burrata, mozzarella, garlic oil
- ASPARAGUS \$16
fontina, roasted garlic, parmigiano reggiano, gremolata
- PROSCIUTTO* \$18
prosciutto, local arugula, balsamic, mozzarella
- MEATBALL* \$17
meatballs, San Marzano tomato, garlic, chili oil, Grana
- MUSHROOM + KALE \$16
crimini, kale, roasted garlic, mozzarella, Grana
- PEPPERONI \$16
spicy pepperoni, red onion, roasted garlic, mozzarella

Please inform us if you have any specific dietary restrictions. While we offer gluten free items, our kitchen is not completely gluten free. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% gratuity is added to parties of 6 or more. No more than 3 checks per table please...