



*Gluten Free (GF), Vegetarian (V), Vegan (VG)
Please notify your server if you have any allergies.*

Taxes and gratuity not included

** We politely decline ALL request to modify menu items*

SMALL

ENGLISH PEA & FAVA BEAN SALAD – Radish, lime cumin vinaigrette (GF, DF, V) – 16

TOMATO BURRATA SALAD – Fresh & agrodolce tomato, pickled cucumber, burrata crema, arugula walnut pesto, sherry gastrique (GF, V) – 16

MOUNTAIN OF FRIES – Shoestring Kennebec potato, balsamic reduction (GF, VG) – 9

HALIBUT – Romesco sauce (GF, DF) – 21

STEELHEAD TROUT – Watercress salad, carrot purée (GF) – 19

MEDIUM

BROCCOLINI – Chili giardiniera, parmesan (GF, V) – 14

NETTLE RISOTTO – Nettle pesto, aged cheddar (GF) – 19

30 DAY DRY AGED BEEF BURGER – Red onion jam, taleggio, smoked garlic aioli – 22

TAGLIATA DI MANZO – Flat iron steak, arugula, pine nut, balsamic vinegar, parmesan (GF) – 28

PASTA

PUTTANESCA – Tagliolini noodle, green olive, caper, onion, anchovy, parmesan – 18

AMATRICIANA – Linguine noodle, guanciale, tomato sauce, smoked ricotta – 26

SPRING PEA CARBONARA – Cavatelli pasta, green pea purée, pecorino, egg yolk, balsamic reduction (V) – 24

SWEET

PANNA COTTA – Vanilla, raspberry foam, Italian macaron (GF) – 12

CHEESECAKE – Raspberry foam, yuzu fluid gel, cookie crumble (V) – 12

GELATO – Ask your server for selection (GF) – 9