

october 19 2018

castelvetrano olives  
5  
housemade seeded focaccia, chili, sea salt  
3  
radishes, kohlrabi, seaweed butter  
8\*\*  
canary melon, shiso, almond, jalapeño  
10\*\*  
hakurei turnip soup, ginger, olive oil  
10  
mussels escabeche on toast, green coriander, aioli  
12\*\*

little gems, green goddess, pistachio, beets  
15  
celery, dried shrimp, sultana raisins, pine nuts  
\*\*15  
chicories, ricotta, amaro vinaigrette  
15  
burrata, tomato vinaigrette, charred bread  
\*\*15  
lamb ribs, XO, honey, greens  
17

ricotta agnolotti, hen of the woods mushrooms, pecorino, penja peppercorn  
20\*\*  
coal roasted local cod, shrimp, golden broth, turnips, marigold  
20\*\*  
steak, crispy potato, black sesame, mustard greens  
22

tomato, garlic, marjoram  
17  
tomato, fresh mozzarella, basil  
19  
tomato, mozzarella di bufala, basil  
22  
escarole, housemade sausage, mozzarella  
20  
wild nettles, pancetta, mozzarella, pecorino  
22  
tomato, housemade sausage, hot pepper, panna  
20  
tomato, pepperoni, jalapeño, mozzarella, spicy honey  
20

\*\* Not available for take away



**ADD ON ANY PIZZA**

hot peppers 2.5  
farm egg 3  
black olives 2.5  
anchovy 4  
arugula 4.5  
sausage 4.5  
pancetta 4.5  
pepperoni 4.5

we respectfully decline all menu modifications & substitutions  
parties of 7 or more guests will be charged a gratuity of 20%  
our produce, poultry, meat & fish come from sources guided by principles of sustainability  
please refrain from using electronic devices at the table