

raw

- ***oyster** on the half shell, pink peppercorn-jalapeño mignonette a/q
- ***halibut crudo**, meyer lemon & artichoke pesto, pinenut & olive tapenade, garlic chips, mosto oro olive oil 23
- *ora-king **salmon tartare**, avocado, chermoula, crispy lentil, micro cilantro, olio nuovo 21
- *hand line caught **ahi tuna tartare** (6), asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes 24

for the table

- fava bean & feta **spread**, tahini, vegetable crudité, everything spice house pita 18
- avocado bruschetta**, villa manodori balsamico, chorizo leon, maldon sea salt 18
- burrata**, marinated beets, kumquats, candied pepitas, grilled toast 23
- mesquite grilled spanish **octopus**, crispy nduja stuffed olives, salsa verde, piquillo pepper crema 27
- crispy **calamari**, sesame, nuoc cham, ginger-sriracha aioli 20
- nashville **hot chicken sliders** (3), slaw, bread & butter pickle, mayo, hawaiian roll 21
- house-made **veggie burger sliders** (3), slaw, bread & butter pickle, mayo, hawaiian roll 21
- thai green curry**, asparagus, english peas, spring onion, wild mushroom, sesame seeds, jasmine rice 26

eat your veggies

- ribollita soup**, cannellini beans, lacinato kale, garlic croutons, parmigiano-reggiano 14
- seasonal salad**, chef's mix lettuces, avocado, fennel, winter citrus, toasted pine nuts, calamansi vinaigrette 15
- wok tossed **broccoli di ciccio**, preserved lemon, toasted garlic & chili condiment 14
- crispy **artichoke hearts**, roasted garlic & calabrian chili toum 17
- kennebec fries**, calabrain chili toum, ketchup 12

housemade pasta

- risotto**, morel & porcini mushrooms, english peas, pea shoots, perigord truffle butter 18 half order 30 full order
- double 8 ricotta **ravioli**, english peas, mint, charred lemon-parmesan brodo 30
- pappardelle**, wild mushroom ragu, italian parsley, parmigiano-reggiano 30
- gnocchi**, fennel sausage, erbette chard, roasted mushrooms, perigord truffle butter, grana padano 32

sea & land

- amaretto & honey glazed **ora king salmon**, morels, english peas, asparagus, confit tomato, polenta fritters 38
- mary's half chicken**, bok choy, compressed cucumber, tare & chili jasmine rice, ginger & scallion condiment 35
- bone-in **pork chop**, cannellini & fava beans, english peas, porcini demi-glace 45
- new york strip**, "tuscan style," arugula, shaved parmesan, grilled lemon 57

a 4.5% surcharge will be added to each guest check to help offset governmental employer mandates

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions