

SOUP AND SALAD

- **\$9.00**

pea soup

mint, extra virgin olive oil, goat cheese, housemade crouton

- **\$19.00**

il verde

crab, apple, cucumber, avocado

- **\$21.00**

shrimp and citrus

olives, fennel, pistachio, red onion, frisée

- **\$18.00**

lemon chicken

coraline chicory, radicchio, panko-crusted egg, arugula, parmesan dressing

- **\$16.00**

spring salad

mache, spring vegetables, grapefruit dressing

HOUSEMADE PASTA

- **\$21.00**

spaghetti neri

tuna crudo, roasted red pepper cream, bottarga, green onions

- **\$20.00**

agnolotti

toasted hazelnuts, sheep's milk ricotta, peas, lemon, poppy seeds

- **\$19.00**

cocoa pappardelle

lamb ragu, peas, saffron cream, mint bread crumbs

- **\$21.00**

gnocchi

sottocenere al tartufo

- **\$20.00**

spaghettone

anchovy soffrito, capers, artichokes, green chili, herbed bread crumbs

MAIN

- **\$26.00**

scallops

smoked celery root purée, apple, saffron cream, mustard blooms

- **\$29.00**

branzino

herb salad, salsa verde

- **\$29.00**

smoky cioppino

mussels, clams, shrimp, sea bass, scallops, tomatoes, crispy fennel

- **\$18.00**

crispy cauliflower

battered cauliflower, lentils, almond-lime purée

- **\$24.00**

pork shank

raisins, pine nuts, potato purée, acetaia san giacomo essenza balsamic vinegar

- **\$23.00**

chicken croccante

crisp potatoes, green beans, romesco

- **\$23.00**

roasted lamb

eggplant agrodolce, chickpeas, golden raisins, pine nuts