

## Primi

### INSALATA

baby greens, fresh herbs, chardonnay vinaigrette, goat cheese...14

### ROMAINE\*

traditional caesar dressing, Parmigiano Reggiano, white anchovies...13

### VERDURE

Copley farmer's market vegetables, Taggiasche olives, white balsamic vinaigrette...15

### MOZZARELLA

fresh buffalo, smoked La Quercia prosciutto, figs...17

### CRUDO\*

raw sliced Yellowtail, fennel, Valencia orange, spicy chiles...17

### TUNA\*

hand-cut, spicy mostarda aioli and chili vinegar...19

### CRAB

chilled Maine crab, cucumber "vermicelli", avocado...18

### CARPACCIO\*

"vitello tonnato", ahi, veal tenderloin, tuna aioli...19

### POLPO

grilled octopus, saffron potatoes, sopressata...18

### LANGOSTINO

broiled New Zealand, saffron arancini ...21

### FOIE GRAS

Hudson Valley, grilled Honey Crisp Farms peach, blackberry sciroppo...24

## Pasta

### SPAGHETTI

tomato brodo, gulf shrimp, guanciale, chiles...15/29

### TORTELLI

lobster farcito, sweet basil olio, Parmesan crema...18/34

### MACCHERONCELLI

American Kobe beef meatballs, barolo sauce and Parmigiano...14/27

### GNOCCHI

handmade, lemon-ricotta, braised rabbit, green onions...19

### FETTUCINE

fresh Oregon porcinis, Vermont butter, pecorino Toscano...15/29

## Secondi

### DORADE

whole roasted, artichokes, roasted garlic, sweet and sour fennel, lemon...36

### SALMON\*

Scottish, baby beets, pearl onions, mustard vinaigrette...38

### HALIBUT\*

butter braised, green and white asparagus, velvet pioppini mushrooms ...40

### SCALLOPS\*

Celery root, English peas, Oregon morels...37

### CHICKEN

roasted, all natural, soft whipped potato, cipollini, sage sugo...30

### VEAL\*

Milanese style chop, oven roasted heirloom tomatoes, pickled red onions, ricotta salata...44

### PORK

grilled Berkshire chop, white corn polenta, bing cherry agro dolce...35

### FILET MIGNON\*

roasted mushrooms, whipped potatoes, burro di gorgonzola... 40

### STEAK\*

15oz. Angus ribeye...40

12 oz. all natural sirloin, Painted Hills, Oregon...44

sea salt baked potato, roasted garlic salsa

### COSTATA di MANZO ARROSTO\*

Prime Dry Aged Rib Chop...\$85, for two...\$130

Four Story Hill Farm, Damascus Pennsylvania

## Contorni

eggplant gratinata...9

truffled fries with Parmigiano...12

grilled Trevisano, goat cheese, saba...11

asparagus, lemon, olive oil, shaved parmesan...10

broccoli rabe, garlic, chili flake...9

Please advise your server of any food allergies. Asterisk items \* contain raw or undercooked ingredients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

An 18% gratuity will be added to parties of 7 or more.