



TAKE-OUT MENU

antipasti – starter

Cauliflower 17

wild cauliflower mushroom, cauliflower, 64 degree egg, mushroom broth, grilled toast

Crudo 18

yellowtail Kingfish, apple, lemon, olive oil, basil

Carpaccio 17

AAA beef tenderloin, pickled chanterelle, arugula, grana padano, crostini

Crispy Squash 16

crispy fried heirloom squash, whipped ricotta, lemon and brown butter vinaigrette, sage

Greens 15

organic local greens, white anchovies, summer vegetables, pecorino

Crochetta 17

crispy fish croquette, autumn vegetable slaw, lemon butter sauce, caper aioli

secondi – main

Sablefish 30

pan roasted fillet, barley 'risotto', cauliflower, kale

Quail 29

roasted and stuffed quail, wild mushroom, brussels sprouts

Beef 28

marinated hangar steak, pesto, carrot, caraway jus

primi – pasta

Lobster Tagliolini 27

poached lobster, lobster butter sauce, lobster mushroom

Gnocchi 19

beet and ricotta gnocchi, arugula, brown butter, ricotta salata

Cappellacci 21

heirloom squash and mascarpone stuffed, brown butter, sage

Bucatini 18

pork and beef meatballs, tomato sauce, grana padano

Carbonara 16

rigatoni, egg yolk, black pepper, pancetta

Bolognese 18

tagliatelle, classic meat ragu of beef and pork, tomato, cream, white wine

dolci – dessert

Panna Cotta 12

tahitian vanilla, pear, streusel, pumpkin spice gelato

Lemon Cake 12

lemon chiffon, meringue, lemon sherbet

Apple Galette 12

heirloom apple, puff pastry, caramel, tahitian vanilla bean gelato

[gf] = gluten-free option available +\$2

a gratuity of 18% will be added to groups of 6 or more

executive chef Jesse Zuber