

ANTIPASTI

Panzanella Salad	15
Blood orange, focaccia croutons, olives, pickled shallots, basil sprouts	
Truffle Poached Eggs	17
Asparagus, crispy guanciale, black truffle, parmigiano reggiano	
Seafood Antipasto	20
Bay scallops, octopus, calamari, clams, house-made focaccia	
Calamari Fritti	16
Romesco Sauce, basil oil, lemon	
Gnocco Fritto	17
House-cured duck breast prosciutto, fig balsamic jam	

PRINCIPALE

Seared Pork Belly	18
Crispy potato, olive oil poached egg yolk, oven-dried tomatoes, roasted mushrooms	
Wild Mushroom and Fontina Frittata	17
Tomato jam, crispy maple blossom	
Egg Yolk Ravioli	22
House-made ricotta and egg yolk ravioli, spring peas, garlic scapes, truffle butter	
Spring Pea Risotto	29
Poached lobster, mussels, asparagus tips, shaved 30-month aged parmigiano reggiano	
Spaghetti Carbonara	17
Guanciale, 30-month aged parmigiana reggiano, fresh garlic	
White Wine Braised Rabbit Gnocchi	21
Spring peas, baby zucchini, pecorino	
Zucchini Pizza	20
Grilled zucchini, burrata, pancetta, roasted garlic, mascarpone	
Lobster & Truffle Pizza	32
White truffle cream, poached lobster tail, mushrooms, mozzarella, black truffle pesto, lemon zest, bread crumbs, chives	
Margherita Pizza	16
Tomato, mozzarella, parmigiana reggiano, extra-virgin olive oil, basil	
+ Add Prosciutto di Parma -	5

DOLCI

Lemon Ricotta Zeppole	7
Tossed in citrus sugar and served with pistachio crème	
Rhubarb Tart	8
Amaretti filling, whipped white chocolate ganache	
Cornetti "Muffin"	8
Flakey cornetti muffin filled with house made chocolate hazelnut praline	