



## STARTERS

### **Homemade Foccacia \$5**

*Olio Verde*

### **Hamachi Crudo \$22**

*Blood orange, Calabrian chile, pistachio, mint, basil, chive*

### **Burrata - \$12**

*Foccacia, Olive oil, sea salt, pepper*

### **Carbonara Arancini\* - \$4 /ea**

*Guanciale, pecorino, parmesan, black pepper*

### **Blistered Snap Peas - \$17**

*Burrata, spicy salsa verde, orange*

### **Wagyu Beef Carpaccio\* - \$21**

*Smoked aioli, capers, shaved red onion,  
arugula, parmesan*

### **Braised Meatballs\* - \$20**

*Prime beef, heritage pork, tomato sugo, fior di latte, basil, grilled foccacia*

## SALADS

### **Tricolore - \$15**

*Arugula, radicchio, endive, lemon, olive oil, parmesan*

### **Market - \$17**

*Country line lettuces, citrus, basil, mint, pistachio, white balsamic vinaigrette*

### **Caesar\* - \$18**

*Little gem, foccacia croutons, parmesan, lemon, anchovy, garlic*

## PIZZAS

### **Margherita - \$20**

*Tomato, mozzarella, basil, olive oil*

### **Pepperoni - \$24**

*Ezzo pepperoni, chile honey, parmesan, mozzarella, tomato sauce*

### **Spicy Sausage & Fennel \* - \$24**

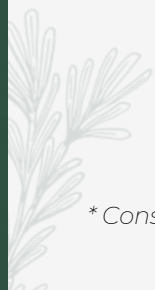
*Sweet onion, white sauce, chives*

### **Forest Mushroom - \$23**

*Woodland mushrooms, mozzarella, fontina, thyme, taleggio, chives*

### **Meatatarian Pizza\* - \$26**

*Sausage, soppressata, finocchiona, nduja*



**PASTAS**

**Bucatini Cacio e Pepe - \$22**

*Black pepper, pecorino, parmesan*

**Spring Ricotta Gnocchi\* - \$25**

*Asparagus, peas, meyer lemon, pecorino*

**Rigatoni Bolognese - \$26**

*Parmesan, pancetta, beef, tomato*

**Bucatini and Meatballs\* - \$28**

*Classic tomato sauce, parmesan, basil*

**Linguini and Clams\* - \$31**

*Garlic, white wine, lemon, chile, butter*

**Shrimp Casarecce Alla Vodka\* - \$34**

*Creamy tomato sauce, vodka, chile flake, basil, parmesan*

**A LA CARTE**

**Cauliflower - \$26**

*Tofu cauliflower cream, honey, golden raisins, pecorino, walnuts,  
fried garlic, fried shallot, capers*

**Crispy Skin Barramundi Picatta\* - \$34**

*Fried capers, lemon brown butter sauce, parsley*

**Chicken Parmesan\* - \$38**

*Marinara, mozzarella, parmesan, lemon zest, chile, panko breadcrumbs*

**Chicken Mila-Picatta - \$39**

*Fried capers, chicken jus lemon brown butter sauce, parsley, panko breadcrumbs*

**Braised Short Rib\* - \$38**

*Creamy parmesan polenta, parsley, red wine jus*

**Prime 10oz Ribeye Cap Steak\* - \$36**

*Salsa verde*

**9oz/18oz Iberico Pork Steak Secreto\* - \$50/\$85**

*Fennel pollen, olio verde*

**Aspen Ridge 28 Day Dry aged 16oz Prime Ribeye\* - \$95**

*Maldon, olio verde*

**SIDES - \$9**

**Parmesan Polenta**

*Tomato Sugo*

**Grilled Asparagus**

*Pistachio gremolata, grilled lemon*

**Crispy Pee-Wee Potatoes**

*Fennel pollen, chili flake*

**Broccoli Rabe**

*Garlic, white wine, lemon, chili*

**Sauteed Spinach**

*Pine nuts, parmesan, garlic*

**Roasted Cauliflower**

*Dates, preserved lemon, calabrian chili, herbs*