

Sample Summer Menu

We offer a small menu that changes often. The chef requests that you put your whole order in at once.

Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 8

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

Farinata - chickpea flatbread, house cagliata, blackberry bay leaf compote, sea salt - 12

House Caesar - anchovy, parmigiano reggiano, red wine croutons - 14

Watermelon Salad - arugula, pickled rind, cherry tomato, candied pistachio, pistachio dressing, shiso - 16

Beet Salad - herb aioli, spring mix, roasted red and chioggia beets, fried leeks - 15

Burrata - washington peaches, stonefruit agrodolce, mint, grilled bread, orange agromato - 18

Primi & Secondi

Saffron Spaghetti Bolognese - pork, veal, rosemary, fennel, parmigiano reggiano - 28

Paccheri alla Carbonara - guanciale, black pepper, egg yolk, pecorino romano - 29*

Cavatelli - duck confit, basil-pistachio pesto, castelvetrano olives, parmigiano reggiano - 30

Girella - mozzarella and provolone filling, pecorino romano fonduta, lemon balm oil, turnips - 30

Tonnerelli alla Nerano - swan house zucchini confit, parsley, lemon, parmigiano reggiano - 27

Risotto Milanese - penn cove mussels, saffron, bay infused olive oil, lovage - 30

Pan-Seared Salmon - sweet corn puree, marinated swan house zucchini, fried basil - 34

Pure Country Pork Chop - frisee, patty pan squash, balsamic glazed bing cherries, parmigiano reggiano - 55