Antipasti
Basket of Acme Bread levain and Community Grains long-fermented 100% whole wheat bread 3.

*Kumamoto oysters on the half shell with lemon and mignonette 16.

Pancetta-wrapped pork terrina with turnip crema, stoneground mustard, and apple salad 14.

Oil-poached albacore, fennel cream, and Castelvetrano olive-haricots verts salad 15.

*Crudo of Magruder beef with citrus chili preserve, black garlic, oregano and ricotta salata cheese 16.

Little Gem lettuces with mortadella, citrus, Gorgonzola cheese, sunflower seeds, and burnt honey vinaigrette 15.

Arugula with Asian pear, lemon, shaved Parmesan, boquerones, and sultana-pine nut salsa 14.

Garden lettuces vinaigrette 10.

Soup: vellutata of parsnips and celery root with Manila clam salsa verde 12.

Primi
Vesuvio with bay squid, prosciutto, and pistachio nuts 23.

Hay ash tajarin with white asparagus and Ossetra caviar 25.

Pimentón fusilli with shrimp, tuna, capers, Castelvetrano olives, and Parmesan cheese 24.

Sweet potato gnocchi with braised rabbit and fava leaf pesto 23.

Mezzaluna of “merguez” sausage with English peas, yogurt, and mint 23.

Linguine al nero di seppia with Dungeness crab, Calabrian chili, tomato, snap peas, and lemon 24.

Agnolotti dal plin of lamb with Pecorino cheese 22.

Strazzopreti with artichoke ragù, basil, fennel pollen, and Parmesan 23.

Taleggio-stuffed pappardelle with sage, Pecorino cheese, and old aceto balsamico 22.

Secondi
*Bigeye tuna with Butter bean crema, Tuscan sausage, Lacinato kale, Manila clams, and salsa verde 34.

Chicken breast with sweet onion, broccoli di ciccio, Yellowfoot mushrooms, baby carrots, and green garlic salsa 27.

*Charcoal-grilled Piedmontese ribeye with potato gratinata, Swiss chard, green peppercorns, and Black Trumpet mushroom crema 39.

P.E.I. mussels and “merguez” sausage with garlic confit, Floriani red flint polenta “French fries,” and romesco sauce 25.

Contorno: Nantes carrots, Cipolline onions, harissa, old aceto balsamico, and ricotta salata cheese 14.