



FAMILY STYLE MENU

ANTIPASTI

(choose 2)

FRITTO MISTO *seafood, arugula, lemon*
PORK MEATBALLS *tomato, fig mostarda*
ARANCINI *carrot top pesto, taleggio cheese*
FARM EGG *polenta, foraged mushrooms*

SEMOLINA GNOCCHI *green garlic pistou, pickled carrot, parmesan*

INSALATA

FALL GREENS SALAD

caciocavallo cheese, citrus, pecan vinaigrette

PASTA

(choose 3)

BUCATINI *pomodoro, calabrese chili, guanciale*

TORTELLINI *braised lamb, squash, tomato, pecorino, saffron brodo*

MAFALDINI *seared octopus, nduja, basil, crispy shallot*

RISOTTO *pistachio pesto, grilled peach, parmesan cheese*

RAVIOLI *crescenza, harissa, sesame seeds, grilled broccoli, pecorino*

CAMPANELLE *foraged mushroom croquette, lemon puree, parmesan*

VERDURE

SWEET POTATOES *toasted walnut, balsamic, goat cheese*

FRIED BRUSSELS SPROUTS *pancetta crumble, raisins*

ADDITIONS

CURED SALUMI/CHEESE BOARD *pickles, mustard, mostarda* 17.

SAN DANIELE PROSCIUTTO *pickled strawberry, caper berries* 12.

TUNA TARTARE *chermoula sauce, radish, carta de musica* 14.

IO RANCH LAMB CONFIT *english peas, red beans, pickled onions, mint* 30.

SEARED SCALLOPS *apple butter, roasted rutabaga, almond puree* 27.

N.Y. STRIP *sunchoke gratin, red wine jus, tangerine, horseradish* 36.

\$42 per guest

An 18% suggested gratuity for all family style dinners will be added on final bill. This amount is not compulsory and may be adjusted by the guest.



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