



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

INSALATA

SPRING SALAD

caciocavallo cheese, citrus, pecan vinaigrette

PASTA

(choose 3)

BUCATINI pomodoro, calabrese chili, guanciale
FARFALLE rainbow carrot, sugar snaps
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

RAINBOW CARROTS ricotta, gremolata, mint, herb vinaigrette
FRIED SHISHITO PEPPERS lemon agrodolce, fennel

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 BRANZINO sicilian pesto, pickled peppers, spring onion, eggplant 29.
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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