

ANTIPASTI

Insalata di Mare \$34

Mediterranean seafood salad with celery, lemon, and extra virgin olive oil.

Tomato Carpaccio \$20

Heirloom tomato carpaccio with white anchovies, capers, basil, & extra virgin olive oil.

Fritto Misto \$36

Crispy calamari, shrimp, and seasonal vegetables with lemon aioli.

Salumi \$30

Italian cured meats.

Octopus Carpaccio \$28

Thinly sliced octopus with citrus, olive oil, and micro herbs.

Burrata \$20

Creamy burrata with heirloom tomatoes, basil, extra virgin olive oil, and sea salt.

Fried Artichokes \$16

Crispy fried artichokes with lemon and sea salt.

SALAD & SOUP

Endive Salad \$18

Belgian endive, radicchio, goat cheese, pear, candied walnuts, brown butter dressing.

Kale Caesar \$16

Kale, Caesar dressing, guanciale, breadcrumbs, Parmesan.

Beet Salad \$18

Roasted beets, persimmon, whipped mascarpone, hazelnuts, micro greens.

Tuscan Bean Soup \$12

Sausage, kale, creamy white beans.