



Starters

- Tuna crudo, apples, Calabrian chilies, toasted pumpkin seeds 12.00
- Chicken liver pate, fig compote, grilled bread 12.00
- Cold-smoked salmon, shaved fennel salad, spiced yogurt 12.50
- Apple, manchego cheese, chive salad 9.50
- Mixed green salad, creamy sweet herb vinaigrette 9.00
- Triple-cooked French-fried potatoes, horseradish sauce 9.00
- Grilled lamb spiedini, harissa, yogurt, salsa verde 14.75
- Country bread with salted Westby butter 1.00 per slice

Pasta

- Tortelli, asparagus, fresh herbs, butter and pecorino 22.50
- Paccheri, N'duja sausage, tomatoes, eggplant 23.00
- Spaghetti, spicy shrimp, arugula, hot chilies, garlic and lemon 26.50
- Pappardelle, gorgonzola cream, pistachio, sage, garlic 19.75
- Ravioli, braised beef, soffritto and pecorino 25.75

Entrees

- 14oz beef ribeye, potatoes fondant, herbed steak butter 42.00
- Grilled tuna, salsa verde, roasted broccoli, gigante beans 34.00
- Braised lamb shank, red wine, olives, scallion risotto 36.00
- "Pepeoso Notturmo" beef braised in red wine and black pepper, soft polenta, kale 28.50
- Roasted chicken thighs, serrano peppers, fresh thyme and toasted croutons 25.00

Desserts

- Banana cream tart, salted pecans 8.75
- Chocolate cremeaux, roasted strawberries, cocoa crumble 8.75
- Portuguese cinnamon-sugar doughnuts, lemon curd 9.75
- Chocolate cake with caramel whipped cream 8.75

Specialty Cocktail

Diabolita Margarita
habanero tequila, blood orange,
pomegranate, passionfruit, ginger

16 oz Bottle
~ 3 Servings ~
\$25

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.