



Starters

- Maitake mushroom, caramelized onion crostini, taleggio sauce 13.00
Plate of cured meats, cheese and focaccia 12.00
Apple, manchego cheese, chive salad 9.00
Roasted gold beet salad with pear, caramelized onion and Roquefort 9.75
Triple-cooked French-fried potatoes, horseradish sauce 8.50
Grilled lamb spiedini, harissa, yogurt and cilantro 14.75
Pozole verde 9.00

Pasta

- Linguine, sea bass, winter tomato sauce, toasted breadcrumbs 24.00
Tagliatelle, with braised pork ragu, pecorino cheese 23.00
Spaghetti, shrimp, arugula, hot chilies, garlic and lemon 24.50
Ravioli, braised beef, soffrito, pecorino, butter 23.50
Pappardelle, gorgonzola cream, pistachio, sage, garlic 19.50

Entrees

- Seared tuna, chermoula, roasted vegetables, couscous 34.00
Colombian pot roast, pico de gallo, salted potatoes 27.50
Lamb shank braised with red wine and olives, scallion risotto 33.00
Roasted chicken thighs, jalapeno peppers, fresh thyme and toasted croutons 25.00
14-oz. Beef ribeye steak, fried potatoes, horseradish sauce* 39.00

Desserts

- Warm apple tart 8.75
Maple-whiskey pudding cake, whipped cream 8.75
Portuguese cinnamon-sugar doughnuts, lemon curd 8.75
Chocolate cake with coffee mascarpone 8.75
Myer lemon panna cotta 8.75

★ Ask for information about booking our private dining room.

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