

 **starters**
**Radicchio Salad**

*charred corn, cherry tomato, arugula,  
pecorino, agave balsamic*  
19

**Frisée & Beet Salad**

*beet, apple, pepitas, goat cheese,  
sherry vinaigrette*  
19

**Braised Whole Artichoke**

*lemon thyme aioli*  
24

**Gruyère Polenta Croutons**

*crispy, cheesy polenta bites, marinara*  
19

**Prosciutto, Burrata & Zeppole**

*24-month Prosciutto di Parma, melon  
heirloom cherry tomato, burrata, zeppole*  
40 for 2  
80 for 4

**Artichoke Heart Bruschetta\***

*black truffle, Dayspring Farm egg,  
creamy parmigiano*  
39

**Braised Octopus**

*purple potato, creamy cauliflower,  
piquillo pepper confit, micro arugula*  
37

**Ahi Tuna Tartare\***

*black garlic, chives, avocado,  
chipotle aioli, potato crisps*  
37

**Calamari Fritti**

*sweet chili garlic*  
27

**Oven Roasted Tomato Soup**

*ciabatta crouton, parmigiano*  
19

**French Onion Soup**

*ciabatta, gruyere, parmigiano*  
19

 **sides**

*garlic broccolini*

*sautéed spinach*

*whipped potato*

*roasted Yukon golds*

*roasted balsamic carrots*

*asparagus* 12

 **house made pasta**
**Campanelle Piselli**

*english pea, guanciale, pecorino*  
36

**Black Pepper Fettuccini\***

*pancetta, poached egg, parmigiano cream*  
36

**Gnocchetti**

*prawns, tomato, english peas  
garlic white wine, lemon breadcrumbs*  
36

**Malfadine Bolognese**

*spinach malfadine, ragù, pecorino romano*  
37

**Spaghetti Marinara**

*burrata, basil, toasted pine nuts*  
33

 **mains**
**Ahi Tuna Poke Bowl\***

*black rice, cucumber, carrot, cherry tomato,  
avocado, sesame, cilantro serrano aioli*  
49

**Scottish Salmon\***

*mole verde, farro, leeks, napa cabbage  
roasted heirloom carrots*  
53

**Alaskan Halibut**

*pistachio crust, roasted butternut squash  
Olathe corn cream, watercress*  
56

**Chicken Milanese**

*arugula, tomatoes, shaved parmigiano*  
45

**Kurobuta Pork Chop\***

*asparagus, smashed Yukon gold potato,  
local honey & whole grain mustard*  
55

**Braised Short Rib**

*whipped potato, broccolini, red wine*  
54

**Parmigiano Crusted Prime NY Strip\***

*roasted balsamic carrots, cremini mushroom  
charred lemon*  
74

Items served raw or undercooked contain (or may contain) raw

\*Consumption of raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

Split Plate Charge - \$7

**Summer 2024**