

ANTIPASTI

CARCIOFI	19
Crispy Artichoke, Aioli, Basil Oil, Parmigiano	
POLPETTONI	18
Pomodoro, Warm Fonduta, Crispy Basil, Parmigiano	
CALAMARI FRITTI	19
Judith Point, Cherry Peppers, Lemon Basil Aioli	
GF OCTOPUS	22
Crispy Smashed Potatoes, Pancetta, Calabrian Aioli	
GF BURRATA	19
Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic	
ARANCINI	24
Oxtail, Truffle, Parmigiano Reggiano, Demi Glace	
CRAB CAKE	23
Jumbo Lump Crab, Calabrian Aioli, Watercress	
GF HEIRLOOM CARROTS	16
Herb Ricotta, Truffle Honey, Basil Pesto	

PRIMI

BOLOGNESE	28
Beef & Pork Ragu, Rigatoni, Parmigiano	
BUTTERNUT SQUASH RAVIOLI	29
Maple, Amaretti, Sage	
RAVIOLI DI MANZO	34
Pancetta, Red Wine, Taleggio	
GNOCCHI	44
Truffle Mascarpone, Maine Lobster, Sherry Riduzione	
GF RISOTTO AL FUNGHI	30
Mushrooms, Leeks, Watercress, Citronette	
RIGATONI	34
Braised Duck Ragu, Pecorino, Broccoli Rabe, Crispy Shallots	
FUSILLI	34
Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano	

SECONDI

GF POLLO ARROSTO	32
Murray Farms Chicken, Fingerling Potatoes, Swiss Chard, Pancetta	
GF SHORT RIB	48
Barolo Riduzione, Polenta Cake, Crispy Shallot	
GF TOMAHAWK*	125
48oz Long-Bone Ribeye, Rosemary Potatoes, Broccolini, Onion Marmellata	
GF BRANDT PRIME RIBEYE*	69
16oz, Rosemary Potatoes, Asparagus, Bone Marrow Butter	
GF BRANDT FILET*	56
8oz, Whipped Mascarpone Mashed, Caulilini, Crispy Parsnip, Riduzione	
HALIBUT*	44
Crab, Spinach Agnolotti, Lemon Burro Fuso	
GF SALMONE*	34
Lemon, Garlic, Roasted Sweet Potatoes, Grilled Asparagus	
GF SCALLOPS*	59
Lobster & Parsnip Risotto, Peas, Parmigiano Reggiano	
GF SWORDFISH	44
Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter	
GF BRANZINO*	46
Crispy Potatoes, Tomato & Caper White Wine Brodo, Fennel & Arugula Salad	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

INSALATA

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16, TAJIN DUSTED SEARED TUNA 16	
GF FENNEL & CITRUS	16
Pink Rhone, Goat Cheese, Orange, Grapefruit, Pistachio, Lemon Herb Vinaigrette	
GF CAPRESE	16
Hand Stretched Mozzarella, Vine Ripened Tomatoes, Basil, Balsamic	
CAESAR*	15
Baby Gem, Anchovy, Parmigiano, Focaccia Crouton	
GF INSALATA MISTA	15
Mixed Greens, Roasted Pear, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette	

PIZZE

MARGHERITA	22
San Marzano, Mozzarella, Basil, Olive Oil	
CACIO E PEPE	23
Mozzarella, Fontina, Pecorino, Parmigiano, Peppercorn	
PROSCIUTTO	24
Mozzarella, Arugula, Cherry Tomatoes, Figs, Balsamic	
SALSICCIA	22
Tuscan Sausage, Roasted Tomato, Herbed Fonduta	

CONTORNI ^{GF}

SAGE BROWN BUTTER SWEET POTATOES	9
ASPARAGUS & PARMIGIANO	10
SEARED BROCCOLINI & GARLIC	9
WHIPPED MASCARPONE MASHED POTATOES	9
SAUTÉED SPINACH	9
ROASTED ROSEMARY POTATOES	9
BRUSSELS SPROUTS & PANCETTA	11
SAUTÉED MUSHROOMS	12
HEIRLOOM CARROTS	9
ROASTED TOMATO RISOTTO	11



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