



CHEESE 4

Sapore Del Piave	\$6.00
Casatica Di Bufala	\$7.00
Rosso Di Langa	\$8.00
Pecorino Sardo	\$8.00

CURED MEAT 3

Speck Alto Adige Igt	\$6.00
Hot Coppa	\$6.00
Finocchiona	\$6.00

VEGETABLE ANTIPAST 5

Marinated Olives	\$4.00
Pickled Fenne	\$5.00
Balsamic Roasted Beets	\$5.00
Fried Cauliflower	\$5.00
Eggplant Caponata	\$7.00

SALADS 4

Arugula	\$9.00
shaved radish, celery seed vinaigrette, parmigiano	
Market Greens	\$12.00
ricotta salata, wildflower honey, preserved lemon vinaigrette	
Roasted Carrots	\$12.00
beluga lentil, goat cheese, garlic, dill	
Broccoli Rabe	\$13.00
romaine, anchovy, lemon, breadcrumbs, piave	

APPETIZERS 4

Potato And Salt Cod Soup	\$10.00
oregano, crouton, softcooked egg	
Crudo	\$12.00
branzino, pickled green tomatoes, toasted sunflower seeds, basil, ligurian olive oil	
Veal Spiedini	\$9.00
anchovy, lemon, parsley	
Grilled Octopus	\$15.00
heirloom beans, celery, basil, mâche	

HOUSEMADE PASTAS 2

Tagliatelle	\$15.00
summer squash, san marzano tomatoes, black olive, pecorino	
Shells	\$15.00
sugar snap peas, parma cotta, grana padano	

SIDES 3

Slow Roasted Parsnips	\$7.00
rosemary sea salt	
Roasted Asparagus	\$8.00
salsa verde	
Braised Greens	\$7.00
tomato, parmigiano	

ENTRÉES 4

Roasted Chicken	\$18.00
smoked pancetta, spinach, celery root, crispy leeks	
Whole Roasted Brook Trout	\$20.00
lemon, olives, chili flake, parsley	
Pork Loin	\$24.00
roasted fennel, pickled rhubarb, smoked paprika, rosemary	
Skate	\$18.00
carnaroli rice crust, garlic-nettle purée, roasted spring onions, basil	

DESSERT 5

Buttermilk Panna Cotta	\$6.00
cherry, pistachio, fennel pollen	

Blueberry Almond Cake	\$7.00
sea salt, whipped cream	
Chocolate Pudding	\$7.00
whipped cream, olive oil, sea salt	
Four & Twenty Blackbirds Pie Of The Day	\$6.00
whipped cream	
Chocolate Chip-amaretto Cookies	\$1.00