

SMALL PLATES

- 10 CRISPY OLIVES
mozzarella stuffed
- 10 GARLIC BREAD
pressed ricotta
- 24 SEARED SCALLOPS
sweet pea lovage passata
- 17 BURRATA
onion marmellata / flatbread
- 17 GRILLED LOCAL ASPARAGUS
brown butter bernaise /
miso potato crumb
- 21 *BEEF TARTARE
fermented chili /
good olive oil / lavash
- 19 SMOKED TUNA DIP
pickled watermelon radish /
sweet potato chips

SALADS

- 17 SNAP PEAS
almonds / black pepper pecorino /
shallot & dill vinaigrette
- 17 *GEMS & RADISHES
bonito caesar dressing / furikake
- 17 ROASTED BEETS
citrus labneh /
pumpkin seed & cashew crunch

VEGGIES

- 9 DUTCH FRIES
togarashi mayonnaise
- 16 CHARRED BROCCOLI
tahini / dulce / orange peel
- 15 ROASTED CARROTS
cashew crema / hawaij spice
- 15 FLOWERING CAULIFLOUR
pine nut chermoula

PIZZA

NOT NEOPOLITAN

- 29 PEPPERONI
pickled serrano / fireweed honey / mozz
- 26 CHEESE
mozz / fontina / pecorino / provolone
- 28 PORCHETTA
goat horn peppers / fresh mozz /
piave vecchio
- 29 BLACK TRUMPET MUSHROOMS
peewee potatoes / confit garlic /
taleggio

PASTA

- 26 GEMELLI
broccoli raab / fennel sausage /
36 month parmesan
- 28 GNOCCHI
ragu bolognese / parmesan
- 28 CARAMELIZED CAULIFLOWER TRIANGOLI
alla panna / green peppercorn /
25 yr balsamic
- 28 SPAGHETTINI
hama hama clams / ramp butter /
pangrattato

LARGE PLATES

- 38 DRY AGED SKIRT STEAK
sprouted broccoli / potatoes anna /
young garlic salsa verde
- 36 PORK CHOP SCOTTADITO
preserved nardello / spring onion / saba
- 34 WILD KING
fava bean passata / asparagus / pimenton
- 19 FONDUTA BURGER
caramelized onion / demi glace /
shoestrings

SWEETS

- 13 BASQUE CHEESECAKE
rhubarb-strawberry / vanilla wafer
- 13 TIRAMISU
coffee cremeaux / coffee ice cream /
chocolate