ANTIPASTI

Coccoli crispy dough, stracchino cheese, prosciutto di parma, truffle honey 18
Grilled Octopus crispy fingerling potatoes, red chiles, celery, aged balsamic, chive 19
Wagyu Beef Meatball roasted tomato sauce, bellwether ricotta, shaved basil 21
Burrata tomato jam, sea salt, basil oil 19
Beef Tenderloin Tartare giardiniera, quail egg, garlic aioli 18
Roasted Acorn Squash sweet potato puree, apple molasses, watercress pistou, hazelnut brittle, nordic feta 14

LOCAL SALUMI 24

Prosciutto di Parma
Brooklyn Braesola
Delaware Fireball
Bava Sopressata

ARTISAN CHEESE 28

Donatello-sheep
Green Hill-cow
Humbolt Fog-goat
Red Rock-cow

Chef's Selection 48
local salumis and artisan cheeses

CRUDO BAR

Ahi Tuna preserved meyer lemon, avocado, caperberry, chili oil 16
Hamachi spicy balsamic, serrano chili, truffle honey, crispy shallots 16
Chilled Oysters pomegranate mignonette, finger limes, chives 18/32

SOUP & SALADS

Butternut Squash Soup truffled chestnut gremolata 11
Siena Chopped romaine, iceberg, artichoke hearts, avocado, cherry tomato, green bean, egg, radicchio, red onion, salami, pepperoncini, cannellini beans, celery, gorgonzola, sweet mustard vinaigrette 17
Shaved Brussels Sprouts parmesan, toasted marcona almonds, cabernet vinaigrette 13
Harvest Salad granny smith apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 14
Roasted Beets red & yellow beets, shaved fennel, baby spinach, hazelnut vinaigrette, LaClare Farms goat cheese 15
Endive & Poached Pear dates, candied cashews, hooks blue cheese, honey citrus vinaigrette 14
Tuscan Kale Caesar oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing 15

PIZZA BAR

Truffle Mushroom roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 19
Carne housemade fennel sausage, sopressata, pancetta cured bacon, prosciutto sausage, mozzarella, fresh basil 21
Prosciutto Sausage & Brussels Sprouts roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19
Quattro Formaggi fontina, scamorza, mozzarella, parmesan 18
Burnt Pepperoni spicy tomato sauce, red chiles, mozzarella 19
Margherita mozzarella, tomato, fresh basil 18
Prosciutto Pear roasted garlic cream, taleggio, mozzarella, baby arugula 21
Winter Vegetable charred butternut squash, roasted parsnip, celery root, kalamata olives, caciocavallo cheese, roasted garlic cream 19
*ADD FRESH SHAVED TRUFFLE MP

HOUSEMADE PASTA

Squid Ink Linguine grilled lobster tail, spicy lobster cream sauce, shaved green onion 36
Gnocchi truffle cream, fried sage, crispy pancetta 21
Butternut Squash Tortellacci parmesan brown butter, crispy sage 18
Orecchiette prosciutto sausage, watercress, chili flake, pecorino cheese 21
Spinach & Pistachio Risotto poached egg, pork belly, pistachio pesto, soubise, polenta crumble 21
"Carbonara in a Jar" gemelli, crispy pancetta, parmesan cream, spinach, egg yolk, pecorino 19
Pappardelle sauce bolognese, grated parmesan 21
Baked Lasagna Bellwether ricotta, meat ragu, parmesan 22
Duck Confit Risotto roasted squash, charred shishito peppers, cranberry, parmesan 22
Tagliatelle foraged mushrooms, parmigiano, truffle butter 21
Spaghetti jumbo lump crab, charred grape tomato, red chili & lemon cream sauce 29
*ADD FRESH SHAVED TRUFFLE MP

ENTREES

BRAISED SHORT RIB
spiced sweet potato puree, crispy potato tortino, braised apple, citrus gremolata 42

PAN SEARED SCALLOPS
caramelized cauliflower, romesco, salsa verde 36

COLORADO LAMB CHOPS
crispy prosciutto, polenta, pea shoots, truffled pecorino 48

BROILED SALMON
citrus braised lentils, caramelized carrots, sauteed spinach, tamarind glaze 36

DOVER SOLE INVOLTINI
marinated crab, green beans, herb polenta, almond pesto 35

BRICK CHICKEN DIAVOLO
sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 31

DOUBLE CUT DUROC PORK CHOP
caramelized brussels sprout, garlic whipped potato, apple cider 45

FOR THE TABLE

360Z. DRY AGED PORTERHOUSE (SERVES TWO)
USDA prime, rosemary-garlic rub, grilled lemon 95

SIDES 12 (serves two)

Sticky Parmesan Potatoes grated parmesan, chopped parsley
Charred Broccoli shaved parmesan, charred lemon
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Sweet Potato Gratin gruyere, herb breadcrumb, roasted garlic cream
Caramelized Brussels Sprouts house cured pancetta, sea salt

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*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Gluten friendly menu available upon request.

EST. MMXIII