

## SPUNTINI

**MARINATED OLIVES  
& CACIO DI ROMA**  
· 16 ·

**ARANCINI**  
*alla Bolognese*  
· 15 ·

**MARINATED  
BABY PEPPERS**  
*olive oil-braised tuna*  
· 12 ·

**WARM SALTED DATES**  
*speck*  
· 14 ·

**GRISSINI**  
*Prosciutto di Parma  
& truffle butter*  
· 11 ·

## FOCACCIA DI RECCO

**FOCACCIA DI RECCO** *stracchino cheese* · 26

### ADDITIONS:

*36-month White Cow Parmigiano Reggiano* · 8 / *Prosciutto di Parma* · 9

## FROM THE MOZZARELLA BAR

**FETT'UNTA** · 8

**SMOKED MOZZARELLA DI BUFALA**  
*Prosciutto di Parma* · 33

**MOZZARELLA DI BUFALA  
& CANTABRIAN ANCHOVIES**  
*garlic toast* · 32

**MOZZARELLA DI BUFALA & CONDIMENTI**  
*basil pesto, romesco,  
black olive tapenade & caperberry relish* · 32

**MOZZA CAPRESE**  
*basil pesto & slow roasted tomatoes on the vine* · 18

**BURRATA & BACON**  
*marinated escarole & caramelized shallots* · 24

**BURRICOTTA & ARTICHOKEs**  
*Sicilian pine nuts, currants & mint pesto* · 29

**BURRATA & BRAISED LEEKS**  
*mustard vinaigrette & breadcrumbs* · 18

**BURRATA & CAVIAR\***  
*Royal Daurenki caviar, chives, sieved egg & red onion* · 52

## ANTIPASTI

**LITTLE GEM LETTUCE\***  
*green goddess & candied pepitas* · 19

**NANCY'S CAESAR\***  
*egg, leek & anchovy crostini* · 24

**BUTTER LETTUCE\***  
*Trufflebert Farms hazelnuts, bacon, egg,  
gorgonzola dolce & sherry vinaigrette* · 25

**SHAVED BRUSSELS SPROUTS**  
*Douro almonds, pecorino & mint* · 16

**GRILLED OCTOPUS**  
*potato, celery, scallion & lemon* · 29

**RED ENDIVE & FENNEL**  
*anchovy date dressing & Parmigiano Reggiano* · 19

**CINCO JOTAS JAMON IBERICO  
& PROSCIUTTO DI PARMA**  
*Roman artichokes & cracked black pepper* · 33

**MARKET LETTUCES**  
*radish & herbs* · 14

## PRIMI

**PICI**  
*semi-dried tomatoes, basil & garlic* · 21

**SUNCHOKE CAPPELLACCI**  
*morel mushrooms,  
sunflower seeds, thyme* · 24

**RICOTTA & EGG RAVIOLO\***  
*browned butter* · 16

**CORZETTI STAMPATI**  
*eggplant, taggiasca olives & ricotta* · 21

**SPAGHETTI ALLA CALABRESE**  
*Cantabrian anchovies & olive oil croutons* · 24

**RIGATONI**  
*alla carbonara* · 23

**ORECCHIETTE**  
*fennel sausage & Swiss chard* · 26

**TAGLIATELLE**  
*Bolognese* · 24

**MAFALDINE**  
*oxtail ragù* · 29

**POTATO CAPPELLETTI**  
*braised cabbage, speck, caraway* · 26

## SECONDI

**SEARED SEA TROUT\***  
*Fagiolina del Trasimeno, celery,  
spring onion, olio nuovo* · 34

**WHOLE BRANZINO ALLA PIASTRA\***  
*herb salad & charred lemon* · 42

**GRILLED YELLOWTAIL SPIEDINI\***  
*zucchini, fresh bay leaf  
& insalata di fregola sarda* · 38

**CHICKEN ALLA DIAVOLA SU CROSTONE\***  
*roasted onions & chicken jus* · 39

**BRAISED LAMB NECK**  
*Anson Mills polenta, preserved lemon &  
Castelvetrano olives* · 45

**HALF DUCK CONFIT**  
*brussels sprouts & pear mostarda* · 58

**GRILLED BEEF TAGLIATA\***  
*hanger steak, arugula & aceto balsamico* · 39

**45 OZ. GRILLED TOMAHAWK PORKCHOP\***  
*fennel pollen* · 92

**24 OZ. GRILLED PORCINI-RUBBED RIBEYE\***  
*fingerling potatoes, rosemary* · 98

**50 OZ. BISTECCA ALLA FIORENTINA\***  
*dry-aged, bone-in porterhouse* · 175

## CONTORNI

**ANSON MILLS POLENTA**  
*Parmigiano Reggiano*  
· 14 ·

**ROASTED MARKET CARROTS**  
*dill yogurt, cumin & coriander*  
· 14 ·

**CHARRED BROCCOLINI**  
*garlic & lemon-mustard vinaigrette*  
· 16 ·

**SWEET POTATOES**  
*crispy prosciutto & scallion  
crème fraîche*  
· 14 ·

**ROASTED DEWDROP CABBAGE**  
*Caraway vinaigrette & soft herbs*  
· 15 ·

**ROASTED CAULIFLOWER**  
*bagna cauda*  
· 16 ·

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/24/25

## APERITIVI

*Best before a meal while gathering with friends & family.  
Served on the rocks with a small splash of soda and a specially  
paired small bite.*

ANTICA - STELLARE PRIMO APERTIVO DI VINO  
*light and bright wine-based red bitter apertivo -  
served with sundried apricot · 15*

9 DI DANTE - ROSÉ VERMOUTH  
*bright citrus with balanced herbal botanicals -  
served with amarini cherries · 16*

ANTICA - BITTERS BIANCO  
*floral with pronounced bitterness -  
served with a skewered anchovy & piparra pepper · 16*

COCCHI - VERMOUTH DI TORINO EXTRA DRY  
*crisp, clean, and herbaceous - served with a gorgonzola  
dulce stuffed gordal olive · 17*

BORDIGA - VERMUT ROSSO  
*light, yet savory, red vermouth -  
served with douro almonds · 16*

FRED JERBIS - VERMUT 25  
*earthy and complex vermouth made with  
25 distinct botanicals - served with a balsamic onion · 18*

## COCKTAILS

ROSA SPRITZ  
*Cocchi Rosa, grapefruit, rosemary & Prosecco · 16*

GORDON'S CUP  
*Malfy Gin, cucumber, lime & salt · 17*

SCULACCIONE  
*Cazadores Blanco, Campari, grapefruit & lime · 17*

NEGRONI CLASSICO  
*Bombay Gin, Campari,  
Cinzano Rosso & Cocchi Torino vermouths · 16*

NORTHWEST OLD FASHIONED  
*Woodinville Rye, burnt sugar & bitters · 18*

ESPRESSO MARTINI  
*Wheatley Vodka, Borghetti Caffè,  
Frangelico, Averna & espresso · 18*

## BEVANDE ANALCOLICHE

LYRE'S - AMALFI SPRITZ  
*sparkling non-alcoholic bittersweet spritz · 13*

ST. AGRESTIS  
*phony negroni · 14*

PERONI  
*non-alcoholic pilsner · 8*

## VINO AL BICCHIERE E QUARTINO

*/kwar-tino/ noun: a carafe containing 250ml of wine which is  
equivalent to one-third of a standard bottle*

## WOMAN WINEMAKER OF THE WEEK

*selected by General Manager Danya Miltiadou*

MANZONI BIANCO *by Elisabetta Foradori*  
"Fontanasanta" Dolomiti Trentino | 2023..... 41

### LE BOLLICINE (5 oz. glass)

PROSECCO *Flor*  
Veneto Brut | NV ..... 14

LAMBRUSCO *Venturini Baldini*  
"Rubino del Cerro" Emilia Romagna | NV..... 17

FRANCIACORTA *Barone Pizzini*  
"Animante" Brut Nature Lombardia | NV..... 26

### VINO BIANCO (250 ml)

FRIULANO *"Luisa" Tenuta Luisa*  
Friuli | 2023..... 22

VERDICCHIO di Castelli di Jesi Classico  
Superiore Riserva *Vignamata*  
"Ambrosia" Marche | 2021 ..... 23

PINOT GRIGIO *Venica & Venica*  
"Jesera" Friuli | 2023 ..... 35

CHARDONNAY BLEND *Bastianich*  
"Vespa Bianco" Friuli | 2018 ..... 30

CATARRATTO *Castellucci Miano*  
Sicilia | 2023..... 23

### VINO ROSATO (250 ml)

CHIARETTO *Selva Capuzza*  
"San Donino" Lombardia | 2022..... 22

### VINO ROSSO (250 ml)

SCHIOPETTINO *Bastianich*  
"Vini Orsone" Friuli | 2022..... 24

SANGIOVESE *La Mozza*  
"I Perazzi" Toscana | 2022..... 28

CABERNET BLEND *Ronco dei Tassi*  
"Cjarandon Riserva" Friuli | 2019 ..... 33

NEBBIOLO *Alessandro Veglio Barolo*  
Piemonte | 2019..... 42

SYRAH *Ciacci Piccolomini*  
"Fabivs" Sant Antimo" Toscana | 2020..... 32

## BEERS

PILSNER Peroni Nastro Azzuro *bottle* ..... 8

LAGER Menabrea Ambrata *bottle* ..... 9

BELGIAN STRONG GOLDEN ALE  
Brewer's Art Beazly *can* ..... 9

HAZY IPA DC Brau Joint Resolution *bottle*..... 9