

SPUNTINI

MARINATED OLIVES
& CACIO DI ROMA
· 16 ·

MARINATED BABY PEPPERS
olive oil-braised tuna
· 12 ·

ARANCINI
alla Bolognese
· 15 ·

WARM SALTED DATES
speck
· 14 ·

FETT'UNTA
sourdough toast, garlic
& extra virgin olive oil · 8
with first harvest Olio Nuovo + 9

GRISSINI 
Prosciutto di Parma & truffle butter
· 14 ·

FOCACCIA DI RECCO

FOCACCIA DI RECCO *ligurian-style flatbread, stracchino cheese, flaky sea salt* · 26

ADDITIONS:

24 month-aged Parmesan Reggiano · 8 / Prosciutto di Parma · 12
5g black truffles · 30 / first harvest Olio Nuovo · 13

FROM THE MOZZARELLA BAR

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

MOZZA CAPRESE
*basil pesto, slow roasted tomatoes
on the vine & garlic toast* · 20

SMOKED MOZZARELLA DI BUFALA
Prosciutto di Parma · 33

MOZZARELLA DI BUFALA
& CANTABRIAN ANCHOVIES
garlic toast · 32

RICOTTA & ARTICHOKES
Sicilian pine nuts, currants & mint pesto · 29

BURRATA & BACON
marinated escarole & caramelized shallots · 24

BURRATA & BRAISED LEEKS
mustard vinaigrette & breadcrumbs · 18

BURRATA & CAVIAR
red onion, sieved egg, & toast · 48

ANTIPASTI

CINCO JOTAS JAMON IBERICO
& PROSCIUTTO DI PARMA
Comice pears & cracked black pepper · 33

CARNE CRUDA
*hand cut hanger steak, capers, anchovy, shaved
mushrooms, & porcini-spiced potato chips* · 21

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

LITTLE GEM LETTUCE*
green goddess & candied pepitas · 19

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

BLUE PRAWN CROSTONE
*New Caledonian prawns, harissa,
pane, tomato & garlic confit* · 32

PRIMI

SUNCHOKE CAPPELLACCI 
wild mushrooms, sunflower seeds & thyme · 24

RICOTTA & EGG RAVIOLO* 
browned butter, parmesan · 16

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

CORZETTI STAMPATI
eggplant, Taggiasca olive, chili flake & ricotta · 21

CHITARRA ALLA CALABRESE
white anchovies & olive oil croutons · 24

GOAT CHEESE RAVIOLI
with five lillies browned butter · 24

RIGATONI
alla carbonara · 23

ORECCHIETTE
fennel sausage & Swiss chard breadcrumbs · 26

TAGLIATELLE
Bolognese, parmesan · 24

MAFALDINE
oxtail ragù, pecorino · 29

LINGUINE & CLAMS
Pancetta, fresno chili & garlic · 26

TAGLIOLINI
black truffle, panna, & prosciutto di Parma · 32

SECONDI

WHOLE BRANZINO ALLA PIASTRA*
herb salad & charred lemon · 44

BRAISED LAMB NECK
Anson Mills polenta & Castelvetro olives · 45

HALF DUCK CONFIT
brussels sprouts & pear mostarda · 58

CHICKEN ALLA DIAVOLA SU CROSTONE*
roasted onions & chicken jus · 43

DRY AGED PORK CHOP
fennel braised in sambuca & jus · 46

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

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

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

CONTORNI

ROASTED MARKET BEETS
*lemon ricotta, aged balsamic
& cruschi peppers* · 16 ·

SWEET POTATOES
*crispy prosciutto &
scallion crème fraîche* · 16 ·

CHARRED BROCCOLINI
garlic & lemon-mustard vinaigrette · 16 ·

ROASTED CAULIFLOWER
bagna cauda lemon · 16 ·

MARKET LETTUCES
radish & herbs · 14 ·

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



TARTUFO NERO FRESCO

At the height of winter, fresh black truffles offer an earthy, savory richness
that deepens flavor and elevates the simplicity of the dishes they accompany.

Chef recommends these dishes with 3g fresh black truffle + 18 

CHAMPAGNE BY THE GLASS

LAURENT PERRIER
“La Cuvée” Brut | NV
30 glass | 160 bottle

VINI DI AMORE

LE BOLLICINE | ROSE CHAMPAGNE

10499 BILLECART-SALMON
‘Elisabeth Salmon’ Brut | 2012..... 550

10097 LAHERTE FRERES
‘Rose de Meunier’ Extra Brut NV250

LE BOLLICINE | ITALIA

10998 ETTORE GERMANO
Piemonte ‘Rosanna’ Brut Rose | NV 110

10403 LINI 910 Lambrusco Correggio
‘Metodo Classico Rosso’ | 2007..... 160

VINO BIANCO

27017 VADIAPERTI Beneventano Falanghina | 2024..... 95

24038 VENICA & VENICA
Collio Malvasia ‘Petris’ | 2023..... 130

VINO ROSATO

39003 LEONE DE CASTRIS..... 110
‘Five Roses’ Negroamaro | 2023

39001 EDOARDO VALENTINI Cerasuolo d'Abruzzo
Montepulciano | 2022..... 400

VINO ROSSO

61006 OCCHIPINTI Terre Siciliane
Frappato ‘Il Frappato’ | 2023..... 220

40050 MARGHERITA OTTO Barolo | 2019..... 390

VINO AL BICCHIERE

LE BOLLICINE (6 oz. / 177ml)

PROSECCO Flor
Veneto Brut | NV 17

FRANCIACORTA Barone Pizzini
“Animante” Brut Nature Lombardia | NV..... 32

LAMBRUSCO Venturini Baldini
“Rubino del Cerro” Emilia Romagna | NV..... 19

VINI BIANCHI (6 oz. / 177ml)

VERDICCHIO La Staffa
Marche | 2024..... 17

PINOT BIANCO Cantina Tramin
“Moriz” Alto Adige | 2024..... 18

GRECO BIANCO Scala
“Ciro” Calabria | 2024..... 16

GRÜNER VELTLINER Abbazia di Novacella
Südtirol | 2024..... 23

MALVASIA BLEND Vie di Romans
“Flor di Uis” Friuli Isonzo | 2023..... 29

VINO ROSATO (6 oz. / 177ml)

LAGREIN Elena Walch
“20/26” Vigneti delle Dolomiti | 2023..... 17

VINI ROSSI (6 oz. / 177ml)

NERELLO MASCALESE Murgo
Sicilia | 2022..... 19

DOLCETTO Giacomo Borgogno
Piemonte | 2023..... 20

NEBBIOLO Barolo Azienda Agricola Boasso
Piemonte | 2021..... 37

SANGIOVESE Fossacolle
Rosso di Montalcino Toscana | 2023..... 29

CABERNET BLEND Ronco dei Tassi
“Cjarandon Riserva” Friuli | 2020 25

AMARONE BLEND Farina
Amarone della Valpolicella Classico | 2022..... 37

BEERS

PILSNER Peroni Nastro Azzuro bottle 8

BELGIAN WITBIER
Nepenthe’s Solar Crown can 9

HAZY IPA DC Brau Joint Resolution can..... 9

AMBER LAGER Menabrea Ambrata bottle 9

DUETTO DI COCKTAIL

PERFECT PEAR
Vodka, St. George spiced pear,
lemon, cinnamon honey · 18

AMARONE SOUR
Maker’s Mark, Farina Amarone,
egg white, lemon · 19

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.

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

COCKTAILS

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

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

MOZZA ROYALE
Haku Vodka, creme de cassis, lemon & Prosecco · 17

L’OMBRA
Maker’s Mark Bourbon, Sfumato Amaro,
Carpano Botanic Bitter, pineapple & lemon · 16

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

PIATTI D’AMORE

ANTIPASTI

CELERY HEART & TRUFFLE CROSTONE

black truffle brie, celery hearts,
olio nuovo · 30

PRIMI

BUSIATI

lobster butter, soft herbs,
breadcrumbs · 38

SECONDI

GRILLED SQUAB AGRODOLCE

marinated radicchio, pancetta,
polenta, chestnut honey · 48

SWORDFISH ALLA LIVORNESE

ceci, semi-dried tomato, capers,
Taggiasca olives · 38

DOLCI

BUNET ALLA PIEMONTESE

chocolate amaretti custard,
caramel & almond brittle · 16

VINI

LAURENT PERRIER

“La Cuvée” Brut | NV
30 glass · 160 bottle

MARENCO BRACHETTO

D’acqui Passito Passri’ Pineto 2021 · 22

