



February 6, 2026

Antipasti

Mussels Arrabiata

Italian sausage, sweet and hot peppers, tomato-cajun cream 21

Whipped Ricotta Crostini

Prosciutto di parma, fig jam, arugula, saba 19

Woodfired Antipasti

Crab Stuffed Calamari

Gribiche sauce 26

Roasted Bone Marrow

Green tomato panzanella, parmesan frico crisps 19

Baked Macaroni

Tuscan pomarola, whipped herb ricotta, pepperoni crunch 21

Entrée

Atlantic Halibut

Pistachio and hazelnut crust, butternut squash puree,
red onion agrodolce 52

Bucatini alle Vongole

White wine, lemon, parsley, toasted breadcrumbs 39

Surf and Turf Rigatoni

Steak, shrimp, asiago, cherry peppers 38

Woodfired Entrée

Rabbit Cacciatore

Rich tomato stew, gnocchi alla romana, crispy sage 64

Whole Roasted Dorade

Seafood bouillabaisse, yukon gold potato 62

Cast Iron Seared Lamb Loin

Parsnip potato grantinato, smoked mushroom and onion jus,
gorgonzola mousse, black truffle 68

