



August 25, 2026

Antipasti

Prosciutto & Melon

18-month prosciutto di parma, local cantaloupe 19

Baked Ricotta

Pomodoro, basil, evoo, focaccia 18

Burrata

Green tomato, heirloom tomato, charred corn, white balsamic, evoo 21

Local Stone Fruit Salad

Peaches, plums, spinach & frisee, pickled onion, ricotta salata, candied pistachios, pancetta vinaigrette 17

Entrée

Atlantic Halibut

Arugula, roasted root vegetables, golden raisin vinaigrette, apricot & calabrian chili glaze 54

Bucatini

Lumb crab, lobster, local heirloom peppers, sweet corn, basil, calabrian chili butter sauce 48

Ragu alla Genovese

Rigatoni, braised beef short ribs, caramelized onion, white wine, pecorino romano 44

Rack of Lamb

Blistered italian runner beans, roasted sweet peppers, local pinto fingerlings, feta vinaigrette 56

