



September 19, 2026

Antipasti

Blistered Shishito Peppers

Lemon, evoo, ricotta salata 17

Beet Salad

Local radicchio, balsamic eggplant purée, candied walnuts,
burnt honey vinaigrette 15

Olive Tapenade

Toast points, ricotta, parsley 14

Beef Carpaccio

Whipped goat cheese, toasted pistachio, evoo 23

Jumbo Shrimp Al Forno

Blistered cherry tomato, calabrian chili, lemon, arugula 18

Entrée

Atlantic Halibut

Summer vegetable fregola, roasted heirloom tomato beurre blanc 54

Pappardelle al Tartufo

Roasted mushrooms, wilted farmer arugula, marsala wine, porcini cream, shaved truffles, pecorino 39

Shrimp fra Diavolo

Bucatini, gulf shrimp, calabrian chili, pomodorina tomatoes 39

Pork Chop Saltimbocca

Prosciutto, sage, asiago, whipped potato, garlicky spinach 48

