



PASTA  
PLEASURE  
WINE

*rosso, Erba*



## VEGETABLES (ISH)

<b>Roman Heart of Palm</b> 17 Heirloom Carrot Giardiniera Early Harvest Olive Oil	<b>Endives</b> 21 Roasted Grapes, Walnuts, Piave Vecchio, Ver Jus Vinaigrette	<b>Farm Eggplant</b> 18 Fennel, Calabrian Chili Shallots, Rosemary	<b>Pizza Rossa</b> 22 Sicilian Tomato, Stracciatella Basil, Roasted Garlic
<b>Tomato Tomato</b> 22 Smoked Grouper, Avocado Shallots, Borolo Vinaigrette	<b>Lettuces</b> 22 Truffle Vinaigrette, Asiago Pine Nuts	<b>Cacio e Pepe Pave</b> 18 Black Pepper Aioli, Parmigiano Crispy Potato	<b>Mozzarella Arancini</b> 22 Prosciutto di San Daniele Roasted Tomato

## SEA

<b>Hamachi Crudo</b> 23 First Harvest Olive Oil, Fresno Chili, Citron Vinaigrette	<b>Yellowfin Tuna Tartare</b> 22 Heirloom Tomato Gazpacho Marcona Almonds, Cucumber	<b>Grilled Calamari</b> 22 Marinated Artichokes, Celery Preserved Lemon	<b>Mussels Fra Diavolo</b> 22 Grilled Focaccia, Calabrian Chili Basil
---	---	---	---

## LAND

<b>Foie Gras</b> 29 Vin Cotto, Herb Salad, Crostini	<b>Mortadella</b> 22 Sicilian Pistachio Castelvetrano Olive, Basil	<b>Fennel Sausage</b> 22 Peperonata, Basil, Sherry	<b>Wagyu Carpaccio</b> 23 Arugula, Caper Aioli, Parmigiano Fennel Pollen Cracker
--	--	---	--

## ENTRÉES

**Mishima Reserve Denver Steak**  
Bone Marrow Salsa Verde, Black Garlic, Maitake Mushroom  
62

**Niman Ranch Iberico Porchetta**  
Braised Lentils, Thumbalina Carrots, Mushroom Conserva  
52

**Grilled Poulet Rouge**  
Heritage Polenta, Brussels Sprouts, Lemon Thyme Jus  
38

**Black Grouper Cioppino**  
San Marzano Tomato, Zucchini, Capers  
44

**Ora King Salmon**  
Broccoli Rabe, Sunchoke, Onion Agrodolce  
46

**Bistecca Alla Fiorentina**  
Rosemary Butter, Grilled Potatoes  
MP

## PASTA

### ◆ TASTING EXPERIENCE | 45 ◆

A sampling of our pasta from 5:30 PM - 6:30 PM daily  
Full party must participate | No substitutions or modifications

**Rotolo**  
Calabaza, Spinach, Ricotta, Sage Pesto, Hazlenuts  
28

**Lumache**  
Braised Rabbit, Hen of the Woods, Lemon, Oregano  
29

**Ravioli**  
Black Truffle, Ricotta, Nutmeg  
34

**Chitarra**  
Heirloom Tomatoes, Petite Basil, Crispy Garlic, Olive Oil  
25

**Campanelle**  
Niman Ranch Lamb Ragù, Marsala, Pecorino Toscano  
29

**Agnolotti**  
Wagyu Beef Cheeks, Caramelized Onion, Robiola Bosina  
34

**Ricotta Gnocchi**  
Farm Greens Pesto, Crispy Prosciutto, Pine Nuts  
28

**Mafaldine**  
Bahamian Conch, Vermentino, Lemon, Parsley  
28

\*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please notify us of any food allergies.