

CRUDI

HALIBUT CRUDO mango chutney, cilantro, lime 20

AHI TUNA TARTARE lemon, caper & red onion salsa 21

CARPACCIO DI MANZO beef, arugula, truffle oil, parmigiano 22

ANTIPASTI

CROSTONE toasted levain, chanterelles, spinach, pecorino Crotonese 14

BUFALO MOZZARELLA baby arugula, puntarelle, anchovy dressing 21

FIORI DI ZUCCA squash blossoms, ricotta, zucchini, smoked mozzarella 16

FRITTO MISTO Monterey calamari, Tomatero broccoli, house aioli 18

GUAZZETO DI VONGOLE Maila clams, white wine, parsley, crostini 20

PROSCIUTTO DI SAN DANIELLE arugula, persimmon, carta di musica 21

VELLUTTATA DI ZUCCA Fully Belly winter squash soup, olio nuovo 12

INSALATE

STAR ROUTE mix green, cucumber, onion, pumpkin seed, ricotta salata 14

ROMAINE LETTUCE HEART Caesar dressing, crouton, parmigiano 16

BORLOTTI Iacopi Farm fall beans, Laura Chennel goat cheese, hazelnuts 16

PASTA

GNOCCHIDI SPINACHI chanterelle, leek, thyme 24

RAVIOLINI wild mushrooms, brown butter, rosemary sauce 26

FETTUCCINI line-caught Pacific shrimp, chard, Nduja sausage spread 28

TORCHIO housemade sausage, broccoli di cicco, pecorino Crotonese 25

MEZZALUNE chicken liver, mushroom ragu, cream 29

PAPPARDELLE 8 hour beef ragu, parmigiano 28

SECONDI

MCFARLAND SPRINGS TROUT lemon, butter, thyme, fregola, fennel 39

POLLO ARROSTO roasted half chicken 'a jus', herbs, broccolini 34

BISTECCA 14oz Stemple Creek grass fed rib-eye steak, insalatina, salsa verde 59

MILANESE DI MAIALE breaded Sonoma pork chop, apple relish 38

CONTORNI

CANNELINI beans, garlic herb pesto 10

BRUSSEL SPROUTS speck prosciutto, parmigiano 11

ROASTED FINGERLING POTATOES Zuckerman Farms 9

FOCACCIA rosemary, Maldon sea salt, Sicilian 'Polifermo' olive oil 8

* Consuming raw or uncooked foods may increase your risk of food-borne illness

* 20 percent service added to parties of 6 or more. 30 dollar corkage per 750ml bottle

