

Starters

Artichoke Soup with Pancetta, Roasted Baby Artichokes, Crushed Bread and Fiore di Sardo	12
Spicy Sashimi Grade Tuna Tartar, Cucumber, Avocado, Lettuces and Sesame Chips	16
Sautéed Maryland Crab Cakes, Basil-Pesto Aioli, Marinated Tomatoes, Micro Arugula	16
Crispy Fried Calamari & Rock Shrimp, Capers, Meyer lemon and Gremolata Aioli	10

Salads

Herb Roasted Baby Beets with Burrata Mozzarella and Prosciutto di Parma	12
Market Vegetable Salad, Organic Greens, Yogurt-Herb Vinaigrette, Olives, Feta and Pine Nuts	12
Butter Lettuce “Caesar Salad” Humboldt Fog Goat Cheese Bruschetta and White Anchovies	10
Red Endive & Fuji Apple Salad, Dates, Marcona Almonds and Stropshire Blue Cheese	12

Pasta

Ricotta Gnocchi with Italian Sweet Fennel Sausage “Bolognese” or Tomato & Basil	Sm.12 / Lg. 18
“Hand Rolled” Garganelli with Wild Mushrooms “Trifolati”	Sm.14 / Lg. 20
Ravioli with Asparagus, Smoked Ham & Harley Farms Goat Ricotta	Sm.12 / Lg. 18
Pappardelle with Sonoma Rabbit Ragu, Spring Peas, Basil and Reggiano Parmesan	Sm.12 / Lg. 18
Spaghetti with Clams, Garlic, Pancetta, Fresh Chili and Wild Oregano	Lg. 18
“Bucatini & Meat Balls” with Spicy Tomatoes, Parsley, Garlic, Pecorino Romano	Lg. 20

Pizza

Fresh Tomato-Basil and Mozzarella di Buffala from Campania, Italy	13
Sweet Fennel Sausage, Roasted Pequillo peppers, Goat Cheese and Wild Oregano	14
Baby Artichokes, Braised Pancetta, Sun-dried Tomatoes and Smoked Ricotta	15
Wild & Domestic Mushrooms, Spring Ramps, Thyme, Tellegio and French Comte	17
Spicy Soppresata, Salami Toscana, Pepperoni, Red Onions and Green Chilies	17

Main Courses

“Mussels & Fries” with Garlic, Chili, Saffron, Chorizo, Smoked Paprika and “Pan Con Tomate”	18
Organic Salmon, Sun-choke Puree, Spiced Marcona Almonds, Romanesco, Capers and Raisins	24
Calves Liver, Pancetta, Honey Roasted Spring Onions, Porcini, Sage-Balsamic Brown Butter	20
Pan-Roasted Organic Chicken, Spring Peas, Fava Beans, Ramps, Morels, Potato Purée and Rosemary	26
Sautéed Wild Alaskan Halibut, Baby Carrots, Fennel, Fingerling “Shellfish Stew” Spicy Harissa	28

Grilled Over Hard Wood

Prime Sirloin Burger Vermont Cheddar, Garlic Aioli, Red Onion Marmalade, Pickles and Fries	18
SRF Kobe Flat Iron Steak, Wild Mushrooms, Shishito Peppers, Peppercorns and Caramelized Garlic	38
Kurobuta Pork Chop, Creamed Ramps & Spinach, Cippolini, Maple Glazed Bacon, Grain Mustard	30
Lamb chops, Mint-Parsley Pesto, Roasted Baby Artichokes, Garlic Rapini and Sun-Dried Tomatoes	38
Prime Rib Eye Steak, Green Garlic, Roasted Shallots, Spring Asparagus, Argentinean Chimmichurri	36

Side Dishes

Yukon Gold Potato Purée	9	Creamy Goat Cheese & Mascarpone Polenta	10
Sweet Potato Fries, Sea Salt & Spices	9	“Mac & Cheese” Cheddar, Fontina, Comte	10
French Fries with Smoked Paprika Béarnaise	9	Creamed Wild Ramps, Spinach & Cippolini	12
Crushed Tuscan Potatoes with Garlic & Chili	10	Rapini, Artichokes & Sun-Dried Tomatoes	12

DESSERTS

Upside Down Cake

Chocolate and Coffee Caramel

Butterscotch Pudding

Bittersweet Chocolate Cream with English
Toffee

Honey Crisp Apple Crumble

Almond Cookies Frozen Vanilla Custard

Baby Banana Crackle Pudding

Crispy Wafers and Chocolate Pearls

Donut Pops

Vanilla Sugar Dusted with Yuzu Fluff

50 / 50 Sundae

Tangerine Granita and Mascarpone
Whipped Cream

\$10