



HAPPY VALENTINE'S DAY

SMALL PLATES

☉ **SWEET POTATO & LITTLENECK CLAM CHOWDER** 10

☉ **ROASTED BEET & BABY ARUGULA SALAD** 13
orange, smokey blue cheese, preserved lemon vinaigrette, pomegranate, pepitas

ROMAINE SALAD 13
caesar dressing, shaved grana padano, parmesan polenta croutons

☉ **OYSTERS ON THE ½ SHELL** 18
cucumber & dill mignonette, cocktail sauce

WOOD BAKED OYSTERS 18
pancetta, kale, parmesan

PORCINI & FARRO ARANCINI 12
pecorino, black garlic aioli, arugula, truffle oil

CAST IRON BAKED RICOTTA 11
wood grilled olive tapenade, homemade focaccia, crisp garlic

WOOD BAKED SHRIMP 15
'nduja breadcrumb, lemon, parsley, garlic butter

WOOD FIRED SPANISH OCTOPUS 22
potato pavé, caviar, crème fraîche, romesco sauce

CRISPY BRUSSEL SPROUTS 12
pancetta, preserved lemon vinaigrette, pecorino, parmesan aioli

WAGYU BEEF TARTARE 19
ember roasted beets, potato pavé, horseradish crème fraîche, cured egg yolk, fresh dill, mustard seed caviar

12" WOOD FIRED PIZZAS

FRESH MOZZARELLA 16
tomato sauce, basil, sea salt

SAUSAGE & SMOKED CIPOLLINI ONION 19
red pepper cream, ricotta, mozzarella, basil

PROSCIUTTO & FIG 19
garlic & oil, brie, fresh arugula, balsamic

MUSHROOM & CARAMELIZED ONION 19
garlic & olive oil, fontina, fresh arugula, truffle oil

SCALLOP & BACON 22
shredded mozzarella, spinach, garlic & oil

gluten free dough available upon request | sub dairy free cheese + 6

ENTRÉES

gluten-free pasta available upon request

HOUSEMADE TAGLIATELLE BOLOGNESE 26
veal, beef, sausage, pancetta, basil, e.v.o.o.

HOUSE-MADE WINTER SQUASH RAVIOLLI 28
sage brown butter, butternut squash, amaretti hazelnut crumble, parmesan

☉ **SEARED SEA SCALLOPS** 36
crispy brussel sprouts, smoked parsnip, crisp prosciutto, cider maple glaze, hazelnut

WOOD GRILLED MISO SALMON 28
coconut black rice, broccolini, vadouvan curry, miso caramel

PAN ROASTED RABBIT SADDLE 34
spinach & artichoke agnolotti, parmesan brodo

☉ **MOLE PORK TENDERLOIN** 26
ember roasted beets, whipped celery root, pickled mustard seed, red wine demi

☉ **DUCK CASSOULET** 35
confit duck leg, lamb & housemade foie gras sausage, cannellini beans

WOOD GRILLED 6 OZ. FILET MIGNON 40
smashed fingerlings, roasted onion, shishito peppers, horseradish crema, chimichurri

☉ **WOOD GRILLED 8 OZ. DENVER CUT WAGYU STEAK** 55
roasted sweet potato, arugula greens, black garlic aioli, beef tallow

Advise your server if you or any member of your party has a food preference or allergy as not all ingredients are listed. Consuming undercooked or raw meat, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.