



Chef's Tasting Menu

All dishes are served family style

\$45 per person

Broccoli Rabe

anchovies, parmigiano, boiled eggs

Creamy Polenta

sausage, cipollini

Patatas Bravas

sriracha, mayonnaise

Brussel Sprouts

Granny smith apple, hazelnuts, parmigiana, red wine vinaigrette

Grilled Octopus

yukon gold potatoes, capers, cherry tomatoes, chives

Housemade Cavatelli

Tomato, basil

Roasted Organic Half Chicken

Blistered shishitos, potato gratin, lemon jus

Tiramisu

dulce de leche mousse, espresso granita

Items can be added to the chef's tasting menu for an additional charge.

Meat & Cheese Board

Add \$9 p/p

prosciutto san daniele, mortadella, sopressata,
pecorino rossellino, tetilla, gorgonzola dolce

Polenta Board

Add \$10 p/p

Royal trumpet mushrooms, spicy sausage, meatballs,
balsamic braised Cipollini, pork ragu

**Please note the polenta board is served an entrée course

**Please note:

Dishes are subject to change based on seasonal availability

These prices do not include tax and gratuity

A pre-set menu is required for groups of 10 or more

A credit card number is required to hold the reservation

48 hour notice is required for any changes/cancellations

All food allergies/dietary restrictions must be specified at least 48 hours in advance