



GARDEN VEGETABLES

farm vegetable crudites & whipped romesco 19

PETITE LETTUCES

rosemary crouton, balsamico, parmigiano 16

TOMATOES

farm basil, gioia mozzarella, saba 24

SPINACH & TRUFFLE

black truffle, fingerling, parmesan, champagne 30

GIOIA BURRATA

pole beans, new potatoes, pesto genovese 24

PROSCUITTO DI SAN DANIELE

musk melon & black pepper grissini 26

FRITTO MISTO

local seafood, farm vegetables, pepperoncini, basil aioli 34

CHILLED CAPPELINI

jonah crab, corn, jalapeño 28

LUMACHE

zucchini, basil, parmigiano 23

RIGATONI

american wagyu beef & salumi ragu 24

LINGUINI

chatham clams, chili, lemon, garlic, parsley 25

AMERICAN WAGYU

grilled 8oz striploin, chicories, fingerling, anchovy, parmigiano 62

“MINISTRONE”

cannellini beans, farm vegetables, basil pistou, gorgonzola toast 31

NEW ZEALAND LAMB

grilled rack, farm caponata, agastache jus 46 / 72

ATLANTIC HALIBUT

chatham mussels, tomato, fennel, orange, pernod 46

MISTY KNOLLS CHICKEN

crispy milanese, marinated tomato, stracciatella, salted caper 38

YELLOWFIN TUNA

olive oil crushed potato, castelvetro, confit tomato, salsa verde 42

LOBSTER

grilled 2 lb. lobster, calabrian chili, citrus, farm greens mp.

BRASSICAS

roasted garlic & garum 10

SHISHITO PEPPERS

lemon & pecorino 10

POLE BEANS

almond & parmesan 10

twenty percent gratuity will be added to check for parties of eight or more

*Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*