

ANTIPASTI

Beef Tenderloin Carpaccio

arugula, truffled pecorino,
salsa verde, roasted lemon, ginger aioli

19

Wild Salmon Crudo

minted english peas, frico, citrus green juice

24

Crispy Rhode Island Calamari

agro dolce serious cow yogurt

16

Stone Oven Roasted Octopus

nero risotto forma, pancetta sherry vinaigrette

18

Artichoke Heart Bruschetta

farm egg, shaved black perigord truffles,
creamy parmigiano fonduta

27

Black Mission Fig Pizzetta

cippolini marmalade, parma prosciutto,
fontina cheese, arugula, saba

19

ZUPPA

Rustic Vegetable

rainbow chard, garbanzo beans, garden vegetables,
sweet potato, garlic crostini, mc extra virgin olive oil

13

INSALATA

Caesar Cardini

creamy garlic dressing, rustic torn croutons,
white anchovies

13

Greenhouse Grown Bibb Lettuce

sicilian pistachios, dried cranberries,
point reyes blue cheese, maple vinaigrette

15

Summer Wild Mixed Greens

florida mango, hearts of palm, blood orange, goat cheese,
candied walnuts, raspberry balsamic dressing

16

PESCE

Whole Fish della Notte

MP

Striped Bass

heirloom cauliflower grilled local asparagus
wild mushroom farrotto, meyer lemon oil

29

Center Cut Swordfish

whipped potatoes, string beans,
caper, kalamata olive, tomato confit, basil brown butter

32

PASTE

Ricotta Cavatelli

vine ripened tomato sauce, basil

17

Fiocchi di Formaggio e Pere

roasted pear, robiola, grana padano, taleggio,
white truffle cream

20

Capellini con Bottarga

oven dried tomatoes, chilis, orange zest

22

Spaghetti Misto di Pesce

manila clams, pei mussels, prawns,
preserved meyer lemons, calabrian chili broth

26

Pappardelle con Coniglio

florida rabbit sugo, rosemary, grana padano frico

25

Garganelli Bolognese

ground veal, venison, pork, porcini mushrooms,
parmigiano reggiano

24

Acquerello Risotto Della Notte

MP

CARNE

Veal Chop Milanese

garden rucola, heirloom cherry tomatoes,
parmigiano reggiano, roasted lemon

34

Heritage Breed Poulet Rouge

stone oven roasted marble potatoes,
pearl onions, pepperoncini pan jus

27

Tennessee Honey Glazed Eden Farm Pork Chop

ceci puree, caramelized brussels sprouts bacon apple hash

34

Colorado Lamb Chops

toasted italian cous cous,
summer squash, roasted fennel, florida peach,
oven dried tomato salad

48

Prime New York Strip

stone oven roasted vine ripened tomatoes,
olive oil whipped potatoes, grilled asparagus, melted herbed butter

54

CONTORNI

toasted italian cous cous - roasted vegetable salad

whipped potatoes

maple glazed roasted sweet potatoes

herb roasted marble potatoes

garlic spinach

broccolini

roasted carrots

wild mushrooms

brussels sprouts bacon apple hash

mascarpone cheese risotto

9