

primi piatti

BISON CARPACCIO* bright herb salsa, pistachio, gremolata, watercress, capers, ricotta salata	23
YELLOWTAIL CRUDO* olio di zenzero & pickled red onion	18
TUNA CRUDO* avocado, serrano pepper & radish	19
SANTA BARBARA SPOT PRAWNS farro salad, blood orange, pancetta vinaigrette	23
MEDITERRANEAN OCTOPUS marbled potatoes, green tomatoes, nduja onion jam, taggiasca, salsa verde	21
BURATTA SALAD pesto, roasted peppers, heirloom tomatoes, balsamic	18
MARKET SALAD pear, candied walnuts, gorgonzola fiore de anancio	16
CREAMY POLENTA fricassee of truffled mushrooms	18
BEET SALAD heirloom beets, hazelnuts, goat cheese crema, crispy lotus root	21

**the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.*



paste

lamb bolognese & truffle buratta 27

short rib with brown butter
& horseradish 30

tomato & basil 24

lobster, tarragon, almond & chili pesto 32

can be made with either gluten free spaghetti or penne

contorni

brussels sprouts, almond & balsamic 11

grilled asparagus, egg, crispy pancetta
& pistachio vinaigrette 11

crispy fingerling poatotes, parmigiano & herbs 11

spaghetti squash, “aglio olio”, pomodoro 11

piatti

JOHN DORY melted leeks, wild mushroom brodo, truffle	35
SALMON baby artichokes “al verde”, concentrated tomatoes, grain mustard vellutata	35
CRISP CHICKEN BREAST* polenta, asparagus, truffle marsala jus	32
VEAL OSSO BUCCO soft polenta, baby zucchini, pickled black garlic, braisin jus	60
GRILLED VEAL CHOP carrot purree, seasonal wild mushrooms, prosciutto, sage crema	65
SPICE RUBBED NY STEAK* pickled vegetable salad, barolo, parmigiano	55
44 oz TUSCAN PORTERHOUSE* salsa verde	125
32 oz RIB CHOP* dry aged, porcini dusted, peperonata	95
PRIME FILET OF BEEF* swiss chard & barolo	48
COLORADO RACK OF LAMB* peperonata	65

