

Antipasti

- Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.**
- Ikejime Tai Snapper Ceviche In Leche Di Tigre With Pineapple, Huacatay & Pinenut Brittle 24.**
- Ciabatta Bruschetta With Creamed Corn, Maine Lobster & Summer Squash 22.**
- Flash Fried Shishitos With Smoked Tile Fish, Fine Herbs & Acqua Pazzo Verde 19.**
- Slow Cooked Beef Brisket With Sungolds, French Curry & Pickled Chanterelles 17.**
- Grilled Octopus & Mortadella Spiedino With Field Peas & Smoked Gigante Bean Hummus 24.**
- Burrata Stracciatella With Cucumber, Heritage Tomato & Genovese Pesto 16.**
- Pearson's Peaches With Jersey Girl Cheese, Candied Pecan & Real Balsamic 16.**
- PSM Smoked Prosciutto With Amish Melons, Thai Basil, Candied Hazelnut & Fromage Blanc 18.**

Ask About Adam's Focaccia

Pasta & Secondi

- Vialone Nano Risotto With Crispy Lamb Belly, Jalapeno Pesto & Ratatouille 33.**
- 20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.**
- Pappardelle Bolognese With American Parm 25.**
- Short Rib Tortelli In Umami Brodo With, Oyster Mushrooms, Bok Choi & Cherry Tomatoes 32.**
- Goat Cheese Ravioli With Peach, Grilled Broccolini & Sweet Pepper Sugo 26.**
- Radiatore With Creamy Collards & Southern Fried Chicken Parm 28.**
- Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 29.**
- Sorpresine With Lump Crab, Corn, Early Tomatoes & Butter Croutons 35.**
- Eggplant Parm "Napoletano" With Beef Brasato & Genovese Pesto 32.**

Sweet

- Vanilla Panna Cotta With Fresh Huckleberry, Cocoa Crumbs & Lemon Madeleine 12.**
- Honey Toast Bread Pudding With Summer Stone Fruit & Peach Leaf Gelato 12.**
- Burnt Basque Cheesecake For 2 With White Chocolate Chantilly & Strawberry Sorbetto 24.**
- Single Scoop Of Any Gelato & Pizzelle 8.**