

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 Crab, Fine Herbs & Acqua Pazzo Verde 19.
- Slow Cooked Beef Brisket With Sungolds, Curried Eggplant & 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 Tai Snapper, Jalapeno Pesto & Ratatouille 38.
- 20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.
- Hand Cut Chitarra With Morel Mushrooms, Corn & Black Truffles 38.
- 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 Crispy Lamb Belly & 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, Blueberries & Apricot Sorbetto 24.
- Single Scoop Of Any Gelato & Pizzelle 8.