

Antipasti

Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.

Hamachi Tiradito With Watermelon, Huacatay, Avocado & Habanada Peppers 25.

Hokkaido Scallop Crudo With Coconut Ajo Blanco, GA muscadines & Almond Brittle 18.

Ciabatta Bruschetta With Creamed Corn, Maine Lobster & Summer Squash 22.

Italian Frying Peppers With Crab, Fine Herbs & Acqua Pazzo Verde 19.

Slow Cooked Beef Brisket With Roasted Sweet Potato, Jimmy Nardello Peppers & Charred Onions 17.

Binchotan Grilled Octopus With Patatas Bravas, Green Olives & Saffron Rouille 24.

Burrata With Badger Flame Beets, Toasted Pumpkin Seeds & Black Mission Figs 16.

Heirloom Blackberries With Little Gems, Jersey Girl Cheese, Candied Pecan & Real Balsamic 16.

PSM Smoked Prosciutto With Amish Melons, Thai Basil, Hazelnut Candy & Fromage Blanc 18.

Ask About Adam's Focaccia

Pasta & Secondi

Risotto Arrabbiata With Bintochan Grilled King Prawns, Fine Herbes & Kiwi Kosho 32.

20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.

Pappardelle Bolognese With American Parm 25.

Short Rib Tortelli In Umami Brodo With Maitake Mushrooms, Bok Choi & Cherry Tomatoes 32.

Goat Cheese Ravioli With Brown Butter, Peach, Sungold Tomatoes & Pecorino 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, Tomatoes & Butter Croutons 35.

Summer Squash Stuffed Pasta With Red Snapper & Habanada Pepper Passata 32.

Linguini With Littleneck Clams, Tuna Belly & Jalapeno Acqua Pazzo Verde 29.

Sweet

Heirloom Black Berries With Pastry Cream, Cold Chocolate Cake & Whipped Caramel 10.

Warm EVOO Cake With Peach, Sauternes & Fig Leaf Gelato 12.

Burnt Basque Cheesecake For 2 With Wild Huckleberries & Brown Butter Crumbs 25.

Single Scoop Of Any Gelato & Madeleine Cookie 8.

