

# *Dinner Menu*

## *Starters*

- 'MBRIULATA sicilian sausage bread - 9
- ARANCINI fried rice balls & smoked tomato sauce - 6
- MEAT BOARD t-meadow cured meats & pickled fixins - 16
- DAY BOAT SCALLOPS with pickled rhubarb, red lentils & ramp vinaigrette - 12
- ROMAINE LETTUCE with gorgonzola, yam sticks & balsamic vinaigrette - 7
- SQUID SALAD with romaine, chili-lime vinaigrette & smoked peanuts - 10
- MEATBALLS beef & pork with tomato sugo & homemade ricotta - 8
- CHEESE PLATE three cheeses with nuts, mostarda & toast - 15

## *Supper*

- LUMACHE with roasted chicken ragù & charred ramps - 17
- CHITARRA with littleneck clams, calabrian chilies, lovage & breadcrumbs - 15
- SQUID INK CALAMARATA with gulf shrimp, smelts, squid & tomato sauce - 21
- ROASTED AROMATIC COD with pistachio, raisin, cannellini beans, pancetta & ramp nage - 17
- NORWEGIAN SALMON with gulf shrimp, spicy nduja sausage & red pepper-tomato stew - 25
- PRIME FLAT IRON with oyster mushrooms, crispy potato wedges & creamed swiss chard - 25
- GRILLED LEG OF LAMB with creamy polenta, ramp salsa verde & yellow pea shoots - 18
- PACIFIC YELLOWTAIL SNAPPER with clams, purple potatoes & smoked fish broth - 24
- GEMELLI with spicy italian sausage, escarole & mascarpone crema - 17

*- all pasta made in house -*

## *Sides*

- ESCAROLE with roasted garlic - 5
- CRISPY POTATO WEDGES with harissa aioli - 4
- SWISS CHARD PANCAKES with an herbed sour cream - 5
- ANSON MILLS POLENTA with pecorino-romano - 5

*- rustic with love -*