

JAMES
BEARD
FOUNDATION
AWARD NOMINEE



virtù

HONEST CRAFT

CRAFTY SMALL BITES

POLPO | lemon marinated ceci, calabrese chile butter, rucola and fennel insalata, balsamico

*ASPARAGI | two wash ranch duck egg, feta, bacon candy, foie gras hollandaise, truffle drizzle

INSALATA | simple salad, gem lettuce, fresh torn herbs, shaved pecorino, lemon vinaigrette

*CRUDO | ceviche style pacific pink bass, tomato sherry vinaigrette, serrano, mint, cucumber

ORIECCHIE | crispy niman ranch pig ears, n'duja agro dolce, green apple, frisee, apple vin

CRAFT OF PASTA

*BUCATINI | charred cherry tomato, toasted garlic, n'duja, vino rosso, goose egg, mudica

GNOCCHI | potato pillows, house made sausage, fava, chanterelles, marsala butter, grana

CRAFT OF THE PLATE

*SPADA | swordfish, chorizo smoked sword belly croquette, acqua di pomodoro, fresno insalata

*MANZO | vermouth braised short rib, horseradish potato puree, chanterelles, thyme butter

*ANATRA | smoked duck, radicchio insalata, pear brown butter, smoked onion & taleggio phyllo

*CAPPESANTE | seared scallops, roasted cauliflower, lemon tahini, pine nuts, urfa biber, mint

*MAIALE | pork rib chop, rosemary brown butter basted, crispy sunchoke, caramelized onion

*BISTECCA TAGLIATA | serves 2: 40oz niman tomahawk ribeye, rucola, chimichurri

^Some changes and modifications to this menu will politely be declined.

^An additional \$5 will be added as a split plate charge. Some dishes may not be split.

^Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.