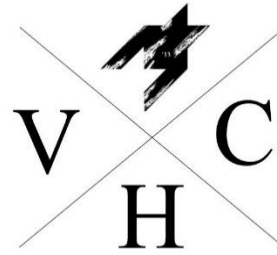


\***crudo** /'kroōdō/ literally means “raw,” and encompasses fish, shellfish, or beef

<b>tuna</b>   bluefin tuna, salsa tonnato, caper berries, lemon, pine nuts, pepe nero	21
<b>hamachi</b>   yellowtail, sun dried tomato vinaigrette, balsamic reduction, toasted garlic	20
<b>salmon</b>   citrus cured salmon, aged pecorino pepato, marcona crumble, basil	19
<b>albacore</b>   shaved cucumber, celery, and shallot sottaceto, crispy green apple	18
<b>tartare</b>   olive fed wagyu, calabrian chile & olive aioli, pecorino, crispy chips	29



## signature craft

◇ <b>polpo</b>	charred octopus, lemon ceci, arugula & fennel insalata, calabrian chile butter	27
◇ * <b>asparagi</b>	grilled asparagus, feta, bacon candy, fried duck egg, foie gras hollandaise	26
◇ * <b>bistecca tagliata</b>	Serves 2: 40oz niman ranch tomahawk ribeye, chimichurri, arugula insalata	185

## crafty small bites

<b>burrata</b>   burrata pugliese, funghi sott'olio, shaved parmigiano, prosciutto di parma	27
<b>insalata</b>   rucola, apple, pistachio, candied lemon, strawberries, goat, chamomile vin	25
<b>octopus '24</b>   charred octopus, burnt orange sherry pancetta, blistered peppers	27
<b>craft of the pre fixe</b> amuse bouche, appetizer, intermezzo, entree, dessert	95
wine pairings additional   ◇ excludes these dishes	

## craft of pasta

<b>bucatini</b>   bucatini pasta, 'nduja pomodoro sugo, two wash ranch goose egg, parmigiano	35
<b>chitarra</b>   spaghetti, crema di parmigiano al limone, pistacchio, crispy pancetta, muddica	36

## craft of the plate

* <b>capesante</b>	scallops, beluga lentils, pepperoncino sott'olio, roasted green chile butter	57
<b>branzino</b>	sea bass, preserved lemon cannellini, rapini, oregonata, caper brown butter	58
* <b>maiale</b>	porcini dusted pork rib chop, calabrian potatoes, peppers & onions, marsala	60
* <b>anatra</b>	smoked duck, moroccan spice, cavolfiore, hummus, sunchoke chips, pomegranate	48
◇ * <b>manzo</b>	kagoshima A-5 ny strip, charred shishito, toasted garlic chile crunch, salt tasting	90



### WHOLE ROASTED COCHINILLO PIG EXPERIENCE

virtù antipasto for the table  
whole roasted cochinito pig | salsa verde | charred lemon | chef's side dishes  
featured dessert platters for the table  
**6 guest minimum | deposit in advance required | 72 hour lead time**  
•inquire with your dining host•



^ Some changes and modifications to this menu will be politely declined; price & availability subject to change w/o notice

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

◇ Dishes with this symbol are not included in the pre fixe offering although may be for a supplemental charge.

\*Items with this symbol may be served undercooked. \*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of