

NOBLE BREAD SERVICE   grilled ciabatta, Spanish olive oil + Maldon salt **v** • 3

## SMALL PLATES

CRISPY BABY BRUSSELS SPROUTS  
golden raisins agrodolce, pine nuts + ricotta salata **v** • 12

DRUNK BREAD  
crusty bread, swiss fondue + white wine **v** • 16

HEIRLOOM TOMATOES & BURRATA  
arizona honey, roasted pistachios + micro basil **v** • 18

CRISPY EGGPLANT & BURRATA  
calabrian chili marmalade, mint + extra virgin olive oil **v** • 18

\*PRIME BEEF TARTARE  
center cut filet, classic preparation + grilled noble bread • 20

GULF SHRIMP SANTA LUCIA  
spanish chorizo, light tomato-white wine broth, micro basil **gfo** • 20

\*TUNA TARTARE  
sushi grade tuna, avocado, jalapeño, soy citrus marinade, crispy rice **gfo** • 18

CALAMARI FRITTI  
meyer lemon aioli + crispy herbs • 14

MUSSELS & CLAMS  
of the moment • 18

## SOUP & SALAD

HEIRLOOM TOMATO AND MELON GAZPACHO  
spanish olive oil, marcona almonds + sea salt **v** • 10

BABY BIBB & FIG  
pickled orange cauliflower, roasted pistachios, aged balsamic + olive oil **v** • 14

BEET & ARUGULA  
whipped goat cheese, marcona almonds + lemon vinaigrette **v** • 13

CAESAR  
6 minute egg, grana padano snow + grilled croutons **gfo** • 12

CHOPPED  
bacon lardons, Point Reyes blue cheese, tomatoes, fig, avocado, pistachios + balsamic vinaigrette • 16

**ADD PROTEIN**   \*salmon • 12   chicken • 6   shrimp • 10

## WOOD FIRED PIZZA

BUFALA  
San Marzano tomatoes, Caserta bufala milk mozzarella, olive oil + basil **gfo** • 18

FIG & PROSCIUTTO  
manchego cheese, mission figs, calabrian-chili honey + chopped pistachios **gfo** • 20

SALUMERIA  
San Marzano tomatoes, pepperoni, sausage, soppressata, sicilian oregano **gfo** • 20

WILD MUSHROOM  
fontina-gruyere blend, grana padano, truffle oil + chives • 20

Pizzas can be made gluten free upon request

## PASTA

SPAGHETTI AL POMODORO  
San Marzano tomato sauce, shaved grana padano, evoo + garden basil **gfo** • 18

SPAGHETTI ALLO SCOGLIO E ZAFFERANO  
market seafood, light saffron-tomato-white wine sauce + evoo **gfo** • 29

RIGATONI ALLA VODKA  
local sausage, spicy tomato cream vodka sauce, bubbly gruyère + pangrattato **gfo** • 24

TAGLIATELLE ALLA BOLOGNESE  
24-hour braised low & slow beef, pork and veal, San Marzano tomato ragù + parmesan snow **gfo** • 26

GEMELLI AL FUNGHI DI BOSCO E TARTUFI  
wild mushrooms, light white wine-cream + truffle butter • 24

SPAGHETTI AI RICCI DI MARE  
Santa Barbara uni, calabrian chile, white wine, grilled shrimp + sea salt (Limited availability) • MKT

Pastas can be made gluten free upon request

## ENTRÉE

CHICKEN PARMESAN  
zesty tomato sauce, swiss-fondue, citrus arugula + shaved grana padano **gfo** • 26

\*PRIME BACKYARD BURGER  
braised onions, butter lettuce, aged cheddar, house-made thousand islands + crispy fries **gfo** • 18

\*PRIME FILET OF BEEF  
8 oz, aged 50 days, butter whipped potatoes, wild mushrooms + truffle-Barolo wine demi • 42

\*PRIME NEW YORK STRIP  
16 oz, aged 60 days "Manhattan Cut", chimichurri, french fries + garlic aioli • 49

\*PAN SEARED SALMON  
pesto whipped potatoes, sautéed garden vegetables + lemon-caper beurre blanc **gfo** • 28

\*LEFT COAST ROASTED HALIBUT  
sautéed kale, heirloom tomatoes, citrus-white wine, olive oil + garden herbs • 36

We proudly serve 50 day minimum aged "center cut" prime steaks by Meats by Linz Chicago.  
We respectfully cannot guarantee steaks prepared "medium well" or above

All fresh pastas made daily in-house and cooked al dente.

If you have allergies or dietary restrictions, please alert us as not all ingredients are listed.

## WORDS OF WISDOM

**Cooking is an art. Dining is a pleasure. Please allow sufficient time, be patient and enjoy the moment.**

IN THE KITCHEN: Jesh Mascaro - Viktor Kulakovskiy  
ON THE FLOOR: Brandon Hassell - Sean Worthington - Michelle Longfellow  
IN THE BAR: Marcus Scallan

**gf** GLUTEN FREE • **gfo** GLUTEN FREE OPTION • **v** VEGETARIAN

\*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive proposition 206 fee will be applied to all food and beverage purchases.