

HOUSE BAKED FOCACCIA 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
avocado, bacon lardons, blue cheese, tomatoes, fig, pistachios, white balsamic vinaigrette + fresh basil • 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

SAUTEED CHICKEN & ARTICHOKES
butter whipped potatoes, wild mushrooms, lemon beurre blanc, crispy prosciutto, capers + pine nuts 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, Bordelaise sauce + truffle butter • 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.