



Tuesday, October 15, 2024

**:: STARTERS ::**

**STEAMED LITTLENECK CLAMS**

*'nduja butter, lemon breadcrumbs, parsley 21*

**SEARED BLUEFIN TUNA**

*grapefruit, castelvetrano olives, fennel, fresno chili, pistachio 20*

**BEET SALAD**

*farro, moody blue, walnuts, pomegranate, white balsamic 17*

**WILD MUSHROOM TOAST**

*black truffle pecorino, baby arugula, charred lemon 18*

**CRISPY PURPLE POTATOES**

*caramelized onion dip, chives 14*

**BEEF TARTARE**

*celery root chips, horseradish, red wine aioli 19*

**:: ENTREES ::**

**HALIBUT**

*p.e.i. mussels, italian sausage, sweet peppers, cherry tomato, garlic, white wine, lemon 48*

**SPAGHETTI all'AMATRICIANA**

*pancetta, san marzano tomatoes, red onion, pecorino romano 32*

**CIDER BRINED HALF CHICKEN**

*fall panzanella salad, gorgonzola, apple cider vinaigrette 34*

**LAMB OSSO BUCO**

*barley risotto, apricot, mint, fennel, lamb jus 48*

**FILET MIGNON**

*grilled portobella mushroom, gorgonzola butter, red wine demi 59*