



## STARTERS

SAN MARZANO TOMATO SOUP  
WHIPPED BASIL RICOTTA •  
FOCACCIA CROUTON • GA OLIVE OIL  
\$9

MEATBALLS  
TOMATO SUGO • PARMESAN • PINE NUTS  
\$13

CRAB & GREEN APPLE BRUSCHETTA  
BLACK TRUFFLE • AVOCADO PURÉE •  
GRAIN MUSTARD • CELERY • CHIVES  
\$15

LA QUERCIA PROSCIUTTO  
SIANO MOZZARELLA • FIG JAM •  
GRILLED LEVAIN  
\$14

SEARED MEDITERRANEAN OCTOPUS  
FINGERLING POTATOES • GIARDINIERA •  
CALABRIAN CHILI AIOLI • CRISPY CAPERS •  
SAUCE VERT  
\$14

CHARRED CARROTS  
SAVORY GREEK YOGURT • MUSTARD SEED •  
PISTACHIO  
\$10

# B

## FOR THE TABLE

MARINATED OLIVES  
ROSEMARY • GEORGIA OLIVE OIL \$4

CRISPY CALAMARI  
CALABRIAN CHILI AIOLI •  
GYPSY PEPPERS \$12

WHIPPED RICOTTA  
ROASTED TOMATO • FRESH HERBS •  
CHILI FLAKE • OLIVE OIL •  
GRILLED LEVAIN \$11

## SALADS \$14

CHOP CHOP VERONA  
ROMAINE • SAVOY CABBAGE •  
RED ONION • BLUE CHEESE • BACON •  
AVOCADO PURÉE • POMEGRANATE • APPLE •  
CITRUS MUSTARD VINAIGRETTE

CAESAR  
ROMAINE • PICKLED CELERY • PARMESAN •  
FOCACCIA CROUTONS • WHITE ANCHOVIES

SHAVED VEGETABLE SALAD  
MIXED LETTUCE • SHAVED FENNEL •  
RADISH • CARROT •  
WHITE BALSAMIC VINAIGRETTE

SIANO BURRATA & ROASTED BEETS  
ARUGULA • PISTACHIO •  
FENNEL POLLEN VINAIGRETTE

## MAINS

BUFFALO'S CHEESEBURGER • CALABRIAN PIMENTO • ARUGULA • TOMATO • BASIL AIOLI \$15

BRICK PRESSED JOYCE FARMS CHICKEN • RICOTTA GNOCCHI • SWISS CHARD •  
ROASTED RED PEPPER PURÉE \$28

BASIL BALSAMIC HANGER STEAK • SMASHED FINGERLING POTATOES • MUSHROOM •  
SWEET DROP PEPPERS • ROASTED GARLIC CAPER VINAIGRETTE \$30

FAROE ISLAND SALMON • GEECHE BOY FARMS FARRO • CAULIFLOWER • ARUGULA •  
FENNEL POLLEN • GREEN TOMATO RELISH \$29

## PASTAS

SPAGHETTI AL GRANCHIO • SHALLOT • BASIL • CHILI FLAKE • ADD LUMP CRAB (+9) \$18

CALAMARO • ROASTED MUSHROOM • ARUGULA • PROSCIUTTO • THYME BUTTER \$24

SPAGHETTO TOMATA • HOUSE SUN-DRIED TOMATO • FRESH MOZZARELLA • TORN BASIL \$22

FETTUCCINI BOLOGNESE • BLISTERED TOMATO • PARMESAN REGGIANO • BASIL \$26

## SIDES \$5

CRISPY FINGERLING POTATOES  
ROSEMARY • TARRAGON & CAPER AIOLI

SAUTÉED MUSHROOMS THYME BUTTER

BUFFALO'S GIARDINIERA  
SEASONAL PICKLED VEGETABLES • PISTACHIO

FRIED CAULIFLOWER SPICY CAPER AIOLI

RAINBOW SWISS CHARD LEMON •  
PARSLEY

HERBED PARMESAN FRIES

## DESSERTS \$8

VANILLA CARAMEL BUDINO  
SALTED CARAMEL SAUCE

OLIVE OIL CAKE SLOW COOKED PEARS

TIRAMISU VERRINE CACAO NIBS

BOMBOLONI BERRY CONSERVA

CHOCOLATE CROSTATA  
TOASTED HAZLENUTS

CHEESE PLATE GORGONZOLA DOLCE •  
PARMESAN • TUPELO HONEY COMB (+ \$4)

MENU CREATED BY CHEF DE CUISINE STUART AINSWORTH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS