

*Crudi***CARPACCIO DI MANZO** *GF*

shaved grass fed beef tenderloin, arugula, parmigiano reggiano, capers, shallot, maionese verde, potato chips, lemon zest. 20

**CRUDO DI RICCIOLA**

yellowtail, italian parsley, crispy capers, lemon, tonnato, pangrattato. 18

**OSTRICHE** *GF*

fresh oysters on the half shell, served with lemon wedge and rhubarb rosé mignonette. 3.5 each

*Antipasti***FRITTURRA MISTA**

crispy squid, shrimp, fresh catch, and lemon aioli. 20

**POLPO CON PATATE**

grilled octopus with potato gnocchi, pesto calabese, mediterranean flavors. 26

**SAUTÉ DI COZZE**

white wine sautéed mussels with garlic, 'nduja, parsley, lemon and toasted focaccia. 18

**POLPETTE CON POMODORO E RICOTTA**

beef and pork meatballs stewed in san marzano tomato sauce with ricotta cheese. 16

**ARANCINI**

artisan acquerello risotto fritters with sweet peas, caciocavallo cheese & salmoriglio sauce. 16

**BLUE STEEL FOCACCIA**

house made spelt focaccia with whipped gorgonzola dolce. 10

*Insalata***INSALATA ALLORA** *GF*

local greens, citrus, toasted pistacio, stracciatella, preserved lemon citronette dressing. 15

**CAESAR**

romaine, focaccia crostini, white anchovy creamy caesar dressing. 13

**PANZANELLA DI BURRATA**

fried focaccia with heirloom tomatoes, cucumbers, peppers, pickled onions, burrata, arugula, balsamic and extra virgin olive oil. 18

*Pasta*

hand-crafted in-house daily

**LINGUINE AL NERO DI MARE**

squid ink pasta tossed with shrimp, mussels, squid, roasted fish, white wine, calabrian chile, garlic butter & bottarga crumble. 26

**CACIO E PEPE CON TARTUFO**

radiatori pasta tossed with ancient roman style "cheese and black pepper" sauce & black truffle essence. 20

**PASTA AL PESTO PISTACCHIO**

a classic sicilian dish made with pistachio and basil pesto, lemon, stracciatella, pistachio gremolata, and fusili lunghi noodle. 22

**BUCATINI ALL'AMATRICIANA**

bucatini with traditional roman style sauce of pomodoro, guanciale, pecorino romano. 22

**ZOZZONA**

a roman fusion of carbonara and amatriciana, crispy pancetta, 'nduja, san marzano tomato, egg yolk, pecorino romano, and canestri noodle. 22

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## Secondi Piatti

### **COSTOLETTA DI MAIALE** *GF*

roasted berkshire pork chop, crispy kale, grilled alliums, tonnato sauce, agrodolce glaze. 48

### **CHARRED SCALLION RISOTTO** *GF*

acquerello risotto, roasted eggplant, tomatoes, peppers, parmesan, microsalad. 32

### **POLLO ALLO SPIEDO** *GF*

roasted heritage chicken with pole beans, pebble creek mushrooms, sweet peas & tarragon bagnet verd sauce. 56

### **FILETTO DI MANZO**

8oz. grilled grass fed filet mignon, arugula and gorgonzola dolce salad, heirloom polenta, pomegranate balsamic-black butter vinaigrette. 61

## Servizio al Tavolo

allow us extra time for preparation.

### **ORATA AL FORNO** *GF*

whole roasted sea bream, stuffed with braised greens, pine nuts, golden raisins, calabrian pesto. 64

### **COSTATA DI MANZO** *GF*

roasted 32oz bone on dry aged ribeye served with whipped potatoes, mushrooms, pole beans and salsa verde. 112

## Celebrazione Del Pesce

celebration of the sea, simply grilled seafood with lemon and olive oil includes

choice of one contorni

### **ORA KING SALMON**

6 oz fillet. 38

### **DIVER CAUGHT SCALLOPS**

4 each U10. 44

### **BRANZINO**

6 oz fillet. 36

### **DAILY FRESH CATCH**

*MP*

## Contorni

sides for sharing. 9 each *GF*

### **CREAMY POLENTA**

### **FAGIOLI RAMPICANTI**

### **SWEET PEAS & GUANCIALE**

### **ROASTED PEBBLE CREEK MUSHROOMS**

### **PECORINO WHIPPED POTATOES**

### **ARUGULA SALAD**

### **FAGIOLE E LIMONE**

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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Ask your server about menu items that are cooked to order or served raw.