

*Crudi***CARPACCIO DI MANZO**

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 cherry 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 calabrese, olives 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

WHIPPED RICOTTA

liuzzi brother's ricotta. peperonata. 'nduja, basil, pine nut, toast 18

BURRATA GF

liuzzi brother's burrata. arugula. radicchio, beet, walnut, balsamic reduction 20

*Pane***BLUE STEEL FOCACCIA**

house made spelt focaccia with whipped gorgonzola dolce 8

*Insalata***INSALATA ALLORA GF**

local greens, citrus, toasted pistacio, stracciatella, preserved lemon vinaigrette 15

CAESAR

romaine, focaccia crostini, white anchovy, caesar dressing 13

Pasta

hand-crafted in-house daily

LINGUINE AL NERO DI MARE

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

CACIO E PEPE CON TARTUFO

radiator pasta, pecorino, black pepper, preserved black truffle 20

PASTA AL PESTO PISTACCHIO

fusili lunghi pasta, pistachio & basil pesto, lemon, stracciatella, gremolata, aleppo 22

BUCATINI ALL'AMATRICIANA

bucatini pasta, san marzano tomato, guanciale, pecorino romano 22

ZOZZONA

canestri pasta, crispy pancetta, 'nduja, san marzano tomato, egg yolk, pecorino romano 22

Secondi Piatti

BERKSHIRE PORK CHOP *GF*

red endive, charred robiola cheese, cherry agrodolce, delicata, pistachio gremolata 50

CHARRED SCALLION RISOTTO *GF*

acquerello risotto, roasted autumn vegetables, parmesan, microsalad 32

POLLO ALLO SPIEDO

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

FILETTO DI MANZO *GF*

8oz. grilled grass fed filet mignon, arugula and gorgonzola dolce salad, heirloom polenta, pomegranate balsamic-black butter vinaigrette 65

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, brassicas 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. 40

BRANZINO

6 oz fillet. 36

DIVER CAUGHT SCALLOPS

4 each U10. 44

DAILY FRESH CATCH

MP

Contorni

sides for sharing. 9 each *GF*

CREAMY POLENTA

SWEET PEAS & GUANCIALE

PECORINO WHIPPED POTATOES

SEARED BRASSICAS

ROASTED PEBBLE CREEK MUSHROOMS

ARUGULA SALAD

STEWED HEIRLOOM BEANS

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



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