



RESTAURANT WEEK

3 Course Lunch \$ 22

PRIMI

POLPETTE

Beef, Pork & Veal Meatballs, Parmesan Polenta, Dandelion Greens

CITRUS CURED SALMON "RAVIOLO"

Lemon Whipped Mascarpone, Breakfast Radish, Squid Ink Tuille, Pickled Chilis

WATERMELON GAZPACHO

"Toy Box" Tomatoes, Pane Fritto, Lemon Oil, Cinnamon Mint

ARUGULA SALAD

Aged Pecorino, Picked Herbs, Meyer Lemon Vinaigrette, Toasted Pistachios

HEIRLOOM TOMATO SALAD

Stracciatella Di Bufala, Basil Oil, Balsamic Caviar, Dehydrated Olive Oil

CHICKEN LIVER MOUSSE

Cocoa Nib Granola, Vanilla-Onion Jam, Smoked Sea Salt, Blueberry-Walnut Tuille

SECONDI

AQUERELLO RISOTTO

San Marzano Tomatoes, Purple Basil, Mozzarella di Bufala, Fattoria Olive Oil

"BARBER II" WHOLE WHEAT TAGLIATELLE

Beef, Pork & Veal Bolognese, "24 Month" Aged Parmesan

POTATO GNOCCHI I FUNGHI

Wild Mushroom Ragu, Pecorino Di Fossa

TORTELLINI EN BRODO

Pheasant Leg Confit, Sheeps Milk Ricotta, Parmesan Dashi, Smoked Olive Oil

ARCTIC CHAR

Littleneck Clams, Fennel Confit, Pee Wee Potatoes, Preserved Lemon, Brodo Di Basilico

WOOD FIRE ROASTED AMISH CHICKEN

Artichoke "Scafata" Roasted Tomatoes, Castelvetro Olives, Cipollini Onions, Grilled Garlic Scape

DOLCI

BUDINO

Bittersweet Chocolate, Vanilla Chantilly Cream, Bing Cherries

FIG & LEMON TART

Lemon Curd, Hazelnut Praline, Brown Butter Crumble

YOGURT PANNA COTTA

Earth and Eats Farm Peaches, Lemon Basil, Charred Meringues

APRICOT CROSTATA

Apricot Conserve, Toasted Pistachios, Whipped Mascarpone

TIRAMISU

Traditional Tiramisu, Chocolate Soil, Coffee Cremeux