



ANTIPASTI

- ARANCINI | saffron risotto, taleggio, tomato vinaigrette | \$14
FRIED POLENTA STICKS | caviar, crème fraiche | \$18
FRIED CALAMARI | calabrian chili aioli, pickled fresnos | \$14
SALUMI + FORMAGGIO | whipped jams, assorted marinated olives | \$24
FRIED BRUSSELS SPROUTS | lemon oil, chili flakes | \$12

PRIMI

- CHARRED MAITAKE | whipped goat cheese, roasted red pepper sauce | \$19
GRILLED SOURDOUGH | burrata, charred blood orange, pomegranate, toasted pistachios, basil oil | \$22
SALMON TARTARE | creamy avocado mousse, mustard dressing, artisanal crackers | \$20
WAGYU STEAK CARPACCIO | garlic aioli, blanched almonds, sweet drop peppers, arugula | \$24

ZUPPA

- BUTTERNUT SQUASH | maitake mushrooms, brown butter, chives | \$12
SAUSAGE + LENTIL | calabrian chili | \$14

INSALATA

- WINTER CITRUS | mixed greens, blood orange, cara cara, candied pecans, strawberry vinaigrette | \$18
HOUSE | pickled pear onions, black olives, cherry tomatoes, sourdough croutons, zesty vinaigrette | \$14
ROASTED BEETS | arugula, pistachio dust, marinated shallot vinaigrette, beet jus | \$16

PASTA

- HONEYNUT SQUASH RAVIOLI | brown butter sauce, toasted shaved amaretto cookies | \$28
BISON BOLOGNESE | pappardelle, whipped ricotta, herbs | \$32
LASAGNA | fennel sausage, spinach, fresh mozzarella, béchamel | \$29

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*



SECONDI

FARRO | kabocha squash purée, parmigiano reggiano | \$38

GRILLED SWORDFISH | pepper stew, crispy potato, herb oil | \$46

COLORADO LAMB CHOPS | creamy polenta, glazed heirloom baby carrots, fig lamb jus | \$78

HALF ROASTED CHICKEN | roasted artichoke purée, roasted fingerling potatoes, wax beans | \$52

VEAL MILANESE | arugula, cherry tomato, lemon vinaigrette | \$60

TENDERLOIN | parsnip purée, peppercorn sauce, crispy shallots | \$54

PORTERHOUSE PORKCHOP | sautéed escarole, fried zucchini, cherry demi | \$48

PER DUE

WHOLE ROASTED BRANZINO | lemon-garlic pan jus, roasted tomatoes, arugula salad | \$84

36 OZ PIEDMONTE TOMAHAWK | roasted garlic, charred broccoli rabe, gremolata | \$130

CONTORNI

SAUTÉED SPINACH | \$8

SAUTÉED ESCAROLE | \$8

ROASTED FINGERLING POTATOES | \$10

GLAZED HEIRLOOM BABY CARROTS | \$10

CHARRED BROCCOLI RABE | \$8

CREAMY POLENTA | \$10

DOLCE

PUMPKIN CRÈME BRÛLÉE | candied berries | \$14

PANNA COTTA | figs, honey | \$12

BONET ALLA PIEMONTESE | chocolate italian custard | \$14

TIRAMISU | espresso crumble, mascarpone | \$14

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