

# Cucina

## SPUNTINI

### BREAD SERVICE • 8

house made focaccia,  
french baguette, daily selection

### ARANCINI • 18

saffron risotto, bone marrow,  
parmigiano, lemon gremolata

### BRUSCHETTA • 18

cultured butter; white anchovies,  
red onion, oil-cured olives, celery, lemon

### RAW OYSTERS • 6 or 12 \$3 ea.

daily selection, seasonal mignonette

## ANTIPASTI

### POLIPO • 21

grilled octopus, green olive pesto, potato

### FRITTO MISTO • 24

lightly battered calamari, shrimp,  
zucchini, pink peppercorn aioli

### BURRATA • 20

wilted bitter greens, garlic, lemon,  
Calabrese peppers, crostini

### POLPETTE CON RICOTTA • 20

pork and beef meatballs, fresh  
pomodoro sauce, housemade ricotta

## INSALATE

### CAESAR • 15

romaine hearts, croutons, shaved  
parmesan, lemon, anchovies

### MISTA • 14

mixed greens, radicchio, fennel, basil,  
cherry tomatoes, lemon, olive oil

### BARBABIETOLA • 16

roasted beets, arugula,  
pickled shallots, crema fresca,  
marcona almonds

## TERRA

### 16 oz C.A.B. PRIME RIB • 56

smashed potatoes with crème fraiche  
and chive, sauteed escarole,  
guanciale brandy peppercorn sauce

### VEAL CHOP SALTIMBOCCA • 48

prosciutto, sage, haricots verts,  
butter gemelli, veal demi-glace

### CHICKEN MILANESE • 26

oven roasted tomatoes, red onion,  
baby arugula, parmigiano reggiano,  
balsamic reduction

## MARE

### BRANZINO AL LIMONE • 42

broccolini, capers, tomatoes,  
rosemary potatoes

### LOBSTER RISOTTO • 46

½ Maine poached lobster, leeks, seasonal  
mushrooms, chive, truffle butter

### LOBSTER TAIL • 26

Fresh Maine lobster

### STRIPED BASS • 44

mote corn, avocado, radish salad,  
pozole verde broth

## FORNO

### PATATE • 21

yukon gold, red onion,  
fontina & rosemary, EVOO

### DIAVOLA • 23

tomato, burrata, basil, nduja,  
Calabrian chili, parmesan

### WILD MUSHROOM • 21

oyster & shitake mushrooms, garlic  
cream, fontina, parmesan, truffle cream

### MARGHERITA • 20

tomato, basil, fresh mozzarella  
\* Add pepperoni 3.00

## PASTA FATTA IN CASA

### BUCATINI CACIO E PEPE • 23

butter, cracked pepper, roasted garlic, pecorino romano

### PASTA E LENTICCHIE • 20

green lentils, carrot, celery, onion, lumache, pomodoro, basil, bianco sardo

### RAGU A LA BOLGNESE • 26

rigatoni, veal, pork beef, pomodoro red wine, parmesan, cream

### SICILIAN BUCATINI • 23

white anchovy, confit garlic, extra virgin olive oil,  
Sicilian oregano, breadcrumbs

## CONTORNI

### CAROTE • 19

roasted rainbow carrots,  
spiced yogurt, pistachio

### RADICCHIO ALLA GRIGLIA • 19

grilled radicchio, olive oil, lemon,  
rosemary, gorgonzola dolce

### LEMON ROASTED ZUCCHINI • 18

basil, toasted breadcrumbs,  
botarga

## DOLCI

### ZABAIONE • 12

brulee figs, tozzeti

### GELATO & SORBETTO • 14

daily selection

### TIRAMISU • 14

mascarpone, espresso, marsala, cacao,  
savoiardi, fresh whipped cream

### SEASONAL FRUIT

### CROSTATTA • 12

+ housemade vanilla gelato • 14



## BOTTLE

### SPARKLING

Brut Rose, Mirabelle • 62

### WHITE

#### DOMESTIC

Chardonnay, Walter Hansel, Estate Russian River Valley, 2021 • 60

#### FRANCE

Chablis, Isabelle & Denis, Pommier, Croixaux Moines, 2020 • 46

#### ITALY

Pinot Grigio, Santi Sortesele D.O.C., 2021 • 46

Soave Classico, Pra, Monte Grande, 2020 • 60

### RED

#### DOMESTIC

Cabernet Sauvignon

Hardin, Napa Valley, 2021 • 45

Hall, Napa Valley, 2019 • 119

Pinot Noir

Trail Marker, Santa Cruz Mountains, 2021 • 48

Ayers, Ribbon Ridge, 2021 • 49

Holloran, Willamette Valley, 2021 • 46

Dehlinger, Goldridge, 2019 • 99

Other Red

Zinfandel, Bedrock, Old Vines, Sonoma, 2021 • 45

Syrah, Bergstrom, Pantagruel, 2019 • 62

#### FRANCE

Morgon, Antoine Sunier, 2021 • 49

Bordeaux, Pauillac, La Comtesse, 2018 • 115

Bordeaux, Pessac Leognan, Chateau Haut Bailly, 2019 • 98

Bordeaux, St Emilion, Chateau Petit Figeac, 2019 • 140

#### ITALY

Frappato, C.O.S., 2022 • 49

Montepulciano, De Sterlich, d'Abruzzo, 2021 • 52

Barolo, Oddero, 2019 • 90

Barbaresco, Patin, Serraboella, 2019 • 79

Chianti Classico, Rodano, 2019 • 49

Chianti Classico, Castello di Volpia, Riserva, 2019 • 80

Toscana Rosso, Ca'Marcanda, Promis, 2021 • 90

Riberta del Duero, PSI, 2020 • 56

Familia Torres Properties, Altos Ibericos Riserva, 2015 • 46

Brunello di Montalcino, Le Chiuse, DOCG, 2018 • 179

Rosso di Montalcino, Le Chiuse, DOC, 2021 • 68

## GLASS

### SPARKLING

Brut split, Moët & Chandon Champagne, NV  
glass 21

Prosecco, Bisol "Jeio" Veneto, NV  
glass 12 • bottle 46

### WHITE & ROSÉ

Rosé, Bodegas "Breca" Spain, 2021  
glass 10 • bottle 38

Pinot Grigio, Santi "Sortesele" Veneto, 2021  
glass 12 • bottle 46

Chardonnay, Frelander Napa, 2021  
glass 12 • bottle 46

Sauvignon Blanc, Frenzy New Zealand, 2021  
glass 12 • bottle 46

### RED

Pinot Noir, Frelander Napa, 2021  
glass 12 • bottle 42

Chianti Classico, Volpaia Italy, 2020  
glass 13 • bottle 49

Cabernet Sauvignon, Routestock Napa, 2020  
glass 16 • bottle 62

## COCKTAILS • 14

### OLMSTED MANHATTAN

bourbon, averna, angostura & black walnut bitters

### VAUX SPRITZ

aperol, grapefruit, soda, prosecco

### NEGRONI

ford's gin, sweet vermouth, campari

### MARGARITA

blanco tequila, lime, triple sec, orange agave, ancho chili salt

### AMERICANO

campari, antica formula vermouth, soda

### HOBSON SOUR

bourbon, lemon, orange, egg white, port

### VESPER

tommyrotter gin, tito's vodka, lillet rosé

### ACROSS THE PACIFIC

plantation 5yr rum, averna, lime, orgeat, angostura, nutmeg

## BEERS

LABATT BLUE 6

LABATT BLUE LIGHT 6

BUD LIGHT 6

STELLA ARTOIS 7

MICHELOB ULTRA 6

BIG DITCH HAYBURNER IPA 7

RESURGENCE GREEN HEART IPA 7

NEW BELGIUM FAT TIRE 7

ATHLETIC N/A HAZY IPA 7

PERONI 7

BIRRA MORETTI 7