

antipasti

CRISPY OLIVES

roasted veal, black truffle, pecorino romano, mortadella - 9

MARCONA ALMONDS + OLIVES

marinated + smoked - 6

BAKED WAGYU MEATBALLS

tomato composta, buffalo mozzarella, basil, charred focaccia - 14

CHARCUTERIE

selection of imported + locally sourced meats + cheeses, carasau + focaccia, whipped ricotta, mostarda - 18

between bread

all sandwiches are accompanied with fries

BISTECCA

shaved prime rib, oven roasted tomatoes, salsa verde, calabrian chimichurri - 18

LAMB BURGER

apple mostarda, boucheron cheese, pickled shallot, wild arugula, brioche - 19

CHICKEN MILANESE

marinated heirloom cherry tomatoes, fresh burrata, basil - 16

CAPRESE

buffalo burrata, heirloom tomatoes, sicilian pesto, basil - 14 {veg}

salads + bowls

add chicken 8 / add salmon 10

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 12

GRAIN

farro grain, wheat berries, fregola pasta, bell peppers, charred avocado, grapefruit, corn, preserved lemon vinaigrette - 15

PANZANELLA

romaine, arugula, cucumbers, tomatoes, ciabatta bread, tomato vinaigrette, basil, parmigiano - 14 {gf}

LOCAL GREENS

butter greens, zucchini, baby carrots, white balsamic vinaigrette, herbs, goat cheese - 12 {gf} {veg}

ZUPPA DEL GIORNO - 9

main

SAFFRON SQUARE SPAGHETTI

tomato composta, melted leeks, basil, fresh burrata - 16 {veg}

STEAK FRITES

7oz ny strip, parsley salsa verde, crispy fries, calabrian chimichurri - 30

LAMB LASAGNA

lamb bolognese, béchamel sauce, melted fontina cheese, fresh mozzarella - 19

WOOD FIRED CHICKEN

charred broccolini and asparagus, green garlic salmoriglio, crispy capers - 14 {gf}

SMOKED SALMON

butternut squash and brown butter puree, pumpkin seeds vinaigrette - 19

steaks + chops

also available on the dinner menu

49 - 8oz. - FILET*

*PORTERHOUSE - 24oz. - 98

55 - 14oz. - NEW YORK*

*DRY AGED TOMAHAWK - 34oz. - 135

85 - 16oz. - DRY-AGED DELMONACO*

*BERKSHIRE PORK CHOP - 16oz. - 44

*WAGYU - market availability

all cuts come with choice of butter + sauce

SAUCES - salsa verde | barolo au jus | calabrian chimichurri | confit garlic horseradish

BUTTER - truffle + mushroom | parmigiano and black pepper | confit garlic + herbs

TOPPINGS - poached lobster - 35, crab - 19, prawn - 12, sautéed mushrooms - 8

sides

BRUSSELS SPROUT

8 - guanciale and balsamic jam

TRUFFLE POTATOES

8 - chives crème fraiche, calabrian chimichurri

CHARRED ASPARAGUS

bagna cauda dressing, pecorino romano, black pepper - 11 {gf}

ROASTED CARROTS

romesco, almonds, baby arugula - 8