

I. PLATES

Tomcat Baguette.....	6
fennel honey butter, roasted garlic, aged balsamic	
Marinated Olives +	6
castelvetro, cerignola olives, citrus, chili, thyme	
Salumi Salami.....	16
marinated caciocavallo, torta fritta	
King Salmon Crudo *+	18
arugula, lemon, cracked pepper, extra virgin olive oil	
Yeasted Polenta Fritters.....	16
ricotta, honey, sage	
Bruschetta.....	14
burrata, boquerones, apple, pickled onion	
Albacore Tuna Crudo *+	16
prosciutto di parma, calabrian chili, taggiasca olives, orange	
Beef Tartare *	15
pumpernickel toast, horseradish	
Delicata Squash +	15
maitake mushrooms, parsnip puree, pistachio, pomegranate	
Fried Oysters.....	16
calabrian chili aioli	
Duck Egg *+	17
wild mushrooms, oregano, parmigiano reggiano	
Brussels Sprouts +	15
romanesco, kale, bagna cauda, mint, lemon	

II. SALADS

Wolf Salad *	18
treviso, baby gem, crouton, bacon, tomato, pistachio, parmigiano, honey dijon vinaigrette	
Little Gem Salad *+	13
haricots verts, radish, goat cheese, tarragon, creamy vinaigrette	
Rabbit Salad *	16
frisée, bacon, brioche crouton, red onion, mustard dressing	
King Crab +	22
baby beets, avocado mousse, radish, watercress	

III. PASTA

Tonnarelli Cacio e Pepe	21
cracked pepper, pecorino	
Agnolotti	22
ricotta, brown butter, sage, hazelnuts, aged balsamic, parmigiano	
Paccheri.....	28
prawns, tomato, soffrito, chili, gremolata	
Spaghetti	26
uni butter, leeks, chili, pangrattato	
Potato Gnocchi.....	24
tomato, mozzarella, basil, parmigiano reggiano	
Rigatoni.....	24
spicy sausage, tomato, marjoram, parmigiano reggiano	
Bucatini Amatriciana	24
guanciale, red onion, chili, oregano, pecorino	

IV. MEAT AND FISH

Prime Burger *	20
bacon, beecher's cheese, balsamic red onion, calabrian chili aioli, fries	
King Salmon *+	36
artichoke, fennel, taggiasca olives, gremolata	
Mishima Reserve Rib Eye Cap *+	42
american wagyu, peperonata, fingerling potato, salsa verde	

V. DESSERT

Lemon Zeppole with Chocolate Dipping Sauce.....	12
Vanilla Bean Panna Cotta	12
seasonal fruit compote, shortbread cookie	
Chocolates and Caramels.....	10
Seasonal Sorbet with Shortbread Cookie	10
Malted Chocolate Budino.....	14
chocolate pearl, malted vanilla whip	

NUTRITION INFORMATION AVAILABLE UPON REQUEST

VEGETARIAN AND VEGAN MODIFICATIONS AVAILABLE UPON REQUEST

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

* ITEM IS SERVED OR MAY BE REQUESTED UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SHELLFISH
OR SEAFOOD CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS
+ GLUTEN FREE

♻️ PRINTED ON PAPER WITH 30% POST-CONSUMER WASTE

10/19