



CHEF LIAM'S SELECTIONS

SMALL PLATES

SMOKED BAY SCALLOP CRUDO 19

cantaloupe, garden cherry tomatoes, dill, calabrian chili oil

SUMMER HARVEST FRITTO MISTO 14

squash, peppers, fennel, baby corn, kalettes, bagna cauda aioli

HAND-MADE PASTA

MALTAGLIATI CON UNI 29

hand-cut pasta, burro fuso, golden enoki mushrooms,
maine uni, bronze fennel

OXTAIL RAGU 27

conchigliette rigate, parmigiano reggiano, micro basil

ENTRÉE

HEARTH ROASTED DUCK BREAST 36

golden beet, date purée, hazelnut, verjus glaze, watercress

