



APPETIZERS

Biarritz Fries, Truffle Oil, Parm* - 12 (GF)

Mushroom Soup, White Beans, Truffle, Barley, Basil Oil - 16

Kabocha Squash Soup - 18

Arugula & Beet Salad, Goat Cheese - 19 (GF)

Pear & Walnut Salad, Lettuce, Roast Pear, Spiced Candy Walnuts, Oil Dressing - 20 (GF)

ENTREES

Pasta

Truffle Mac and Cheese, Cream, Cheddar* - 22

Sweet Potato Gnocchi, Bechamel, Cherry Tomatoes, Shallots, Parsley* - 32

Mushroom Cannelloni, Asparagus, Cream, Ricotta, Herbs* - 36

Fish

Salmon, Mashed Potatoes, Side Salad - 32 (GF)

Bronzino, Roasted Vegetables, Tomato Puree - 38 (GF)

Sea Bass, Potatoes, Pearl Onions, Cherry Tomatoes in Butter Cream Sauce - 48 (GF)

SIDES

Sautéed Greens - 8 (GF)

Roasted Cauliflower - 12 (GF)



12 INCH PIES

Hamotzi

*6 Hour Cheese

Plain, Fresh Mozzarella, Tomato Sauce* - 26

Margarita, Fresh Mozzarella, Fresh Sliced Tomatoes & Sauce, Basil* - 28

Blanca, Fresh Mozzarella, Ricotta Cheese, Garlic Confit* - 28

Mushroom, Fresh Mozzarella, Goat Cheese & Truffle Oil* - 34

Roast Garlic, Fresh Mozzarella, Baby Spinach, Tomato Sauce* - 28

Kale & Fire, Habanero, Fresh Mozzarella, Cheddar, Kale, Garlic Confit* - 34

Vegetable Pie, Tomato Sauce, Fresh Mozzarella, Roasted Vegetables* - 32

TOPPINGS

Onions \$2

Jalapeños \$2

Mushrooms \$3

Baby Kale \$2

Arugula \$2

Spicy Honey \$3

Broccolini \$2

Spinach \$2

Peppers \$2

Sliced Tomatoes \$2