

CHARCUTERIE

\$6 Each Mix & Match

JAMON SERRANO	Andalucia, Spain
PROSCIUTTO DI PARMA	Il Fresco
CAPOCOLLO	Terra di Siena
IBERICO CHORIZO	Rioja, Spain
SALAME DI FINOCCHIO	Tuscany, Italy
BRESAOLA PUNTA D'ANCA	Bernina
SAUCISSON BASQUESE	Salumeria Biellese
MORTADELLA	Emilia Romagna

ARTISAN CHEESE

PECORINO SARDO	Sardinia, Italy
CAMEMBERT	Hudson Valley, NY
GORGONZOLA DOLCE	Lombardia, Italy
TALEGGIO	Lombardia, Italy
COMTE	France
MANCHEGO	Spain
ROCCOLINO MEDITERRANEO	Valteleggio, Lombardia

3oz wine suggestion below each plate

FIRST

CITRUS CURED OLIVES / 10

Orange, Thyme, EVOO

Equipo Navazos #71 La Bota de Manzanilla Sherry NV / 8

EDAMAME / 11

Furikake, Sesame, Lime, Chiles

Manni Nossing Muller-Thurgau Sass Rigais 2022 / 10

BURRATA / 18

Tomato Confit, Basil, Pine Nuts, Garlic Crostino

Proprieta Sperino Piemonte Rosa del Rosa 2024 / 7

TOASTED SOURDOUGH / 12

Warm Ricotta, Garlic, Evoo, Rosemary

Bertha Cava Brut Nature 2022 / 6

WAGYU BEEF TARTARE / 26

Ossetra Caviar, Smoked Egg Yolk, Radish Salad, Focaccia

Chartogne Taillet Sainte Anne / 18

KALE SALAD / 18

Cucumber, Cherry Tomato, Sesame, Yogurt, Seaweed

Domaine de Terrebrune Bandol Rose 2024 / 14

DESSERTS

CHEESECAKE / 12

Berries & Cocoa Streusel

Carmes de Rieussec Sauternes 2020 / 12

OLIVE OIL CAKE / 12

Strawberries, Whipped Ricotta, Pistachio

Kopke 10 Year White Port / 14

SECOND

SICILIAN FRIED CHICKEN / 18

Lemon, Oregano, Aleppo, Honey

Cave de Bissey Cremant de Bourgogne / 8

SEA SCALLOPS / 24

Sweet Corn, Haricots Verts, Peppers & Tomatoes

Domaine Remi Jobard Bourgogne Cote d'Or VV 2022 / 15

FRIED CALAMARI / 22

Lemon, Fennel, Parmigiano, Cherry Pepper Aioli

Giovanni Almondo Roero Arneis Vigne Sparse 2024 / 8

SEARED OCTOPUS / 22

Romesco, Roasted Pepper Salad, Pimenton, Saffron Aioli

Bodegas Breca Calatayud Brega 2020 / 14

RIGATONI / 24

Wild Mushroom Sugo, Tomato, Parmigiano, Pangrattato

Chateau de Chamilly Mercurey 2021 / 15

PORK BELLY / 18

Fuji Apple, Pickled Shallot, Arugula, Maple Bacon Jus

Anne Sophie Dubois Fleurie Les Labourons 2023 / 14

THIRD

ATLANTIC HALIBUT / 42

Heirloom Carrots, Bacon, Brussels, Truffle-Mushroom Broth

Chateau des Quarts Pouilly-Fuisse 1er Cru 2022 / 20

FAROE ISLAND SALMON / 40

Crab Fried Rice, Chiles, Thai Basil, Citrus-Soy Emulsion

Ermes Pavese Blanc de Morgex et de la Salle 2023 / 13

ROHAN DUCK BREAST / 42

Smoked Parsnip, Swiss Chard, Tart Cherry Jus

Domaine Francois Buffet Volnay 2022 / 20

BAVETTE STEAK / 42

Grilled Beans, Scallions, Potatoes, Olives, Salsa Chimichurri

Neal Family Napa Valley Cabernet Sauvignon 2022 / 20

BERKSHIRE PORK CHOP / 36

Cannellini Beans, Chorizo, Spinach, Pork jus

Vinedos de Paganos Rioja Gran Reserva El Puntido 2013 / 25

THE PERRYVILLE BURGER / 24

Brioche, Cheddar, Bacon, Mac Sauce, French Fries

Treana Cabernet Sauvignon 2023 / 8

CHOCOLATE TORTE / 12

Cherry, Hazelnut, Crème Anglaise

Marenco Brachetto d'Acqui Pineto 2023 / 6

SELECTION OF (3) ICE CREAM & SORBET / 12

Ice Cream - Vanilla, Chocolate, Strawberry

Sorbet - Raspberry, White Peach, Mango