

## RAW BAR

East Coast Oyster*	3.5
West Coast Oyster*	4
yuzu kosho and pineapple/habanero mignonettes	
Kanpachi Crudo*	16
burnt serrano relish	
Tuna Carpaccio*	23
piquillo vinaigrette, sunchoke chips	
Hokkaido Scallop*	21
aguachile negro, pickled chayote	

## SMALLER

Parker House Rolls	5
Chicken Liver Mousse	15
starfruit mostarda, griddled bread	
Little Gems	15
red wine vinaigrette, avocado, walnut	
Puntarelle Salad	15
hazelnut, celery, piave vecchio, tarragon	
Caesar*	16
caesar	
Wagyu Carpaccio* australian picanha, charred leek aioli, griddled bread	23

## PASTA

Bucatini	19
cacio e pepe	
Spicy Rigatoni	23
pork sugo, parmesan	
Cavatelli	23
tomato, guanciale, breadcrumb	
Maltagliati (MAL-tag-liah-ti)	23
milk-braised pork, piave vecchio	
Tagliatelle	25
mushroom, parmesan, sherry, egg yolk	
Linguine	27
middleneck clams, 'nduja, squid ink	
Agnolotti	29
corn, blue crab, saffron, marcona almond	

## DESSERT

Ice Cream Sandwich	12
kouign amann, vanilla ice cream	
Shaved Foie Gras	13
passionfruit, strawberry, caramelized white chocolate	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs mayincrease your risk of foodborne illness, especially if you have certain medical conditions.

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

