

To share

SALAD BEAUCAIRE VEG 16
kale, butternut squash, bitter greens, goat cheese, pecan agrodolce

BEETS VEG 16
chilled baby beets, avocado, goat cream cheese, compressed lemon radish, apple, toasted pistachio

FRITTO 21
squid, shrimp, smelt, scallions, banana peppers, goat cheese, white balsamic emulsion

OCTOPUS 24
pesto, pepper & olives tapenade, crispy capers, smoked lemon

TRUFFLE ARANCINI VEG 15
truffle, parmesan, mushroom, tomato

SALMON CRUDO 20
smoked mango garum, thyme oil, salmon roe, soy cream, puffed rice

Handhelds

SMASH BURGER 20
double smash patty, mac sauce, lettuce, tomato, onion, american

IMPOSSIBLE BURGER 20
vegan mac sauce, lettuce, tomato, onion, vegan cheese

CRISPY CHICKEN 19
spiced maple syrup, sumac pickles

Sides

CARROTS 14
mostarda, honey, fennel pollen, fennel confit

BROCCOLINI 15
tomato jam, pickled shallots, marcona almond agrodolce, garlic chips

POTATOES 15
feta, calabrian pepper, mascarpone, olive crumble

Mains

CHITTARA AL RAGU 24
chitarra pasta, short ribs ragu, ricotta salata, EV00

GEMELLI PESTO VEG 22
gemelli pasta, house made pesto, stracciatella, confit grape tomatoes

SHORT RIBS 43
braised short ribs, white herbed polenta, fennel, gremolata

BONE-IN CHICKEN 30
airline chicken, marble potatoes, broccoli rabe, lemon butter oregano sauce

RISOTTO VEG 23
butternut squash, walnuts, crispy kale, gorgonzola drops, blueberry

PORK BELLY 31
brown rice, cucumber, scallion, edamame

TAGLIATA 46
10oz coulotte, tomato-pepper chimichurri, almond potatoes, peppercorn sauce

SALMON 28
farro, orange soy reduction, fennel salad

FORA

VEG - VEGETARIAN // V - VEGAN

20% service charge will be added to parties of six or more