

DINNER MENU

APPETIZERS

SHAVED WINTER SQUASH	12
Brown Butter, Balsamic, Spiced Walnuts, Pecorino	
"JERSEY GIRL" BABY BURRATA	16
Marinated Mushrooms, Crispy Parmesan, Arugula, Vincotto	
SPANISH OCTOPUS "ala PLANCHA"	19
Cashew Hummus, Caper, Olive, Warm Tomato Vin	

HAND MINCED BEEF TARTARE	16
Caramelized Sunchoke Puree, Mustard Seeds, Mustard Frills	
ROASTED BEET AND TOASTED BREAD	13
Citrus Dressing, Toasted Almond, Arugula	
TUSCAN KALE "CAESAR"	13
Anchovies, Bread Crumbs, Parmesan Reggiano	

PASTA

PARSLEY LINGUINE	23
Chopped Clams, Toasted Garlic, Hot Italian Sausage	
PAPPARDELLE BOLOGNESE	24
Genovese Style, Winter Herbs, Ricotta	
RIGATONI	23
Octopus Ragu, Pomodoro, Basil, Pane Fritto	

CHITARRA "CARBONARA"	24
Duck Egg Yolk, Applewood Bacon, Black Pepper	
WHOLE WHEAT FETTUCCINE	23
Braised Pork, Tuscan Kale, Parmesan Reggiano	
RAVIOLI	23
Potato & Leek Filling, Leek Crema, Leek Aash	

ENTREES

LOCAL BIGEYE TUNA	31
Kohlrabi "Kimchi", Fennel Crust, Cilantro	
BARNEGAT LIGHT DAYBOAT SCALLOPS	32
Parsnip, Miatake Mushrooms, Shellfish Bordelaise	
NEW HAMPSHIRE COD	30
Creamed Local Kale, Parsley Crust	

ROASTED ORGANIC CHICKEN	29
Cannelini Bean Stew, Preserved Tomatoes, Spinach	
VEAL OSSO BUCCO	40
Castle Valley Mills Grits, Horseradish Gremolata	
GRILLED BERKSHIRE PORK CHOP (14oz)	33
Bacon Jam, Celeriac Puree, Red Cabbage AgroDolce	

DESSERTS & COFFEE

CARAMEL BUDINO	10
Sea Salt Caramel, Cocoa Soil, Whipped Cream	
FRESH ZEPPOLIS	9
Local Apple Butter, Sugar-n-Spice	
DARK CHOCOLATE TORTA	10
Hazelnut Praline, Meringue, Crushed Hazelnut Brittle	
HONEY-LEMON PANNA COTTA	10
Pomello, Bee Pollen, Viola Flowers	

COFFEE	3
ESPRESSO	4/6
CAPPUCINO	6
BAGGED TEAS	3