

DOUBLE DATE

A COASTAL ITALIAN DINING EXPERIENCE

FOR THE TABLE

GRILLED OCTOPUS <i>n</i> romesco sauce	26
ARANCINI saffron & pancetta rice, sugo di pomodoro, lemon & basil aioli, parmesan	24
WHIPPED BURRATA pickled onion, campari tomato, herb focaccia	16
CRISPY CAULIFLOWER <i>gf vg</i> fresno chile, cilantro, calabrian chile vinaigrette	15
HEIRLOOM CANNELLINI BISQUE <i>gf</i> POURED TABLESIDE crispy kale, chorizo	17
ROASTED & PICKLED LOCAL BEETS <i>gf</i> citrus yogurt, puffed quinoa	16
WILD ARUGULA SALAD poached pear, gorgonzola, dried cherries, prosecco vinaigrette	19

FROM THE LAND

VEAL CHOP MILANESE* fennel, capers, radish, lemon & basil aioli	49
LAMB OSSO BUCCO date molasses, leek fondue, caramelized beets	51
14oz PRIME NEW YORK STRIP* aceto balsamico traditional di modena, gorgonzola, petite tomatoes, arugula	68
ROASTED JIDORI CHICKEN <i>gf</i> fennel pollen, citrus, aleppo pepper, herbs, eggplant caponata, jus lié	43

FROM THE SEA

PACIFIC HALIBUT	51
roasted artichoke, local oyster mushroom, dill lemon sauce	
ROASTED WHOLE BRANZINO <i>gf</i>	57
lemon herb sauce	
BOUILLABAISSSE	53
mixed seafood, saffron tomato broth, focaccia crostini	

PASTA & GRAINS

CAMPANELLE AL LIMONE <i>n</i>	33
meyer lemon, artichoke, asparagus, roasted tomato, pine nut	
TUSCAN FARROTTO	29
kale, garnet yam, pepitas, crispy shallots	
CURED PORK BOLOGNESE	36
pappardelle, pecorino romano, fennel, parsley	

SIDES

CHARRED BROCCOLINI <i>gf vg</i>	14
evoo, preserved lemon	
POACHED ASPARAGUS <i>gf vg</i>	14
citrus, smoked chile	
BLACK TRUFFLE RISOTTO	19
double cream	
FINGERLING POTATOES	16
duck fat, sea salt, rosemary, grated parmesan	
LOCAL MUSHROOM <i>gf vg</i>	14
shallot, black garlic	

gf gluten-friendly *vg* vegan
n contains nuts/peanuts *df* dairy-free

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergies.

a 20% service charge will be added to parties of 6 or more.



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ITALIAN TABLE