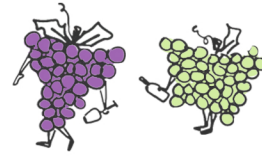




REVELER'S HOUR



LONG LIVE, RESTAURANT WEEK!

THREE COURSES FOR \$55
\$15 SUPPLEMENT FOR A LARGE PLATE INSTEAD OF PASTA

FIRSTS

chicken saltimbocca arancini with prosciutto and peri peri
heirloom tomato panzanella with cucumber ajoblanco and sourdough croutons
grilled sourdough with anchovies, fennel, parsely, and lemon
burrata with grilled peaches, cashew fruit vinaigrette, and sourdough crisps
grilled eggplant with sesame ricotta, green tahini, and sicilian pistachios

PASTAS

ADD A GARLIC KNOT +6 / GLUTEN FREE PASTA +4

rigatoni all'amatriciana with guanciale, tomato, and chili peppers
canastra cheese ravioli with corn beurre monté, shishitos, and chives
spaghetti alla chitarra with baby shrimp, sun gold tomatoes, and jalapeños

LARGE PLATES

grilled octopus with young potatoes, moqueca, and biquinho pepper salad
grilled duck breast with fennel puree, blueberry mostarda, almonds, and arugula salad
picanha steak with garlic-braised romano beans and gremolata

DESSERTS

brazilian budino with gianduja ganache with crunch hazelnut
corn cake with whipped mascarpone and espresso dulce de leche
chocolate sorbet with orange olive oil and cacao nibs



A 20% SERVICE FEE WILL BE ADDED TO YOUR BILL. WE HAVE INCLUDED AN OPTIONAL TIP LINE SHOULD YOU CHOOSE TO ACKNOWLEDGE EXCEPTIONAL SERVICE. TIPS ARE DISTRIBUTED AMONGST ALL HOURLY EMPLOYEES, FRONT AND BACK OF THE HOUSE ALIKE. THANK YOU FOR YOUR CONTINUED SUPPORT.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.