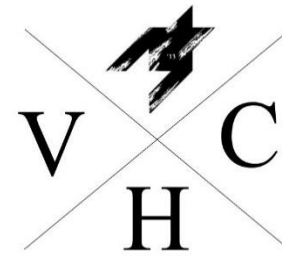


**\*crudo** /'krōōdō/ literally means “raw,” and encompasses fish, shellfish, or beef

|                 |  |    |
|-----------------|--|----|
| <b>tuna</b>     | bluefin tuna, salsa tonnato, caper berries, lemon, pine nuts, pepe nero      | 21 |
| <b>hamachi</b>  | yellowtail, sun dried tomato vinaigrette, balsamic reduction, toasted garlic | 20 |
| <b>salmon</b>   | citrus cured salmon, aged pecorino pepato, marcona crumble, basil            | 19 |
| <b>albacore</b> | shaved cucumber, celery, and shallot sottaceto, crispy green apple           | 18 |
| <b>tartare</b>  | olive fed wagyu, calabrian chile & olive aioli, pecorino, crispy chips       | 29 |



**signature craft**

|                             |  |     |
|-----------------------------|--|-----|
| ◇ <b>polpo</b>              | charred octopus, lemon ceci, arugula & fennel insalata, calabrian chile butter | 27  |
| ◇ <b>*asparagi</b>          | grilled asparagus, feta, bacon candy, fried duck egg, foie gras hollandaise    | 26  |
| ◇ <b>*bistecca tagliata</b> | Serves 2: 40oz niman ranch tomahawk ribeye, chimichurri, arugula insalata      | 185 |

**crafty small bites**

|  |  |    |
|--|--|----|
| <b>burrata</b>                                     | burrata pugliese, funghi sott’olio, shaved parmigiano, prosciutto di parma     | 27 |
| <b>insalata</b>                                    | watercress, smokey blue, shallot, hazelnut, dried cherries, sweet vermouth vin | 25 |
| <b>octopus ‘24</b>                                 | charred octopus, burnt orange sherry pancetta, blistered peppers               | 27 |
| <b>craft of the pre fixe</b>                       | amuse bouche, appetizer, intermezzo, entree, dessert                           | 95 |
| wine pairings additional   ◇ excludes these dishes |  |    |

**craft of pasta**

|                 |  |    |
|-----------------|--|----|
| <b>bucatini</b> | bucatini pasta, ‘nduja pomodoro sugo, two wash ranch goose egg, parmigiano     | 35 |
| <b>chitarra</b> | spaghetti, crema di parmigiano al limone, pistacchio, crispy pancetta, muddica |    |

**craft of the plate**

|                   |   |    |
|-------------------|---|----|
| <b>*capesante</b> | scallops, beluga lentils, pepperoncino sott’olio, roasted green chile butter        | 57 |
| <b>branzino</b>   | sea bass, preserved lemon cannellini, rapini, oregonata, caper brown butter         | 58 |
| <b>*maiale</b>    | porcini dusted pork rib chop, calabrian potatoes, peppers & onions, marsala         | 60 |
| <b>*anatra</b>    | smoked duck, moroccan spice, cavolfiore, hummus, sunchoke chips, pomegranate        | 48 |
| ◇ <b>*manzo</b>   | kagoshima A-5 ny strip, charred shishito, toasted garlic chile crunch, salt tasting | 90 |



WHOLE ROASTED COCHINILLO PIG EXPERIENCE

virtù antipasto for the table

whole roasted cochinillo pig | salsa verde | charred lemon | chef's side dishes

featured dessert platters for the table

**6 guest minimum | deposit in advance required | 72 hour lead time**

•inquire with your dining host•



^ Some changes and modifications to this menu will be politely declined; price & availability subject to change w/o notice

^ Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

◇ Dishes with this symbol are not included in the pre fixe offering although may be for a supplemental charge.

\*Items with this symbol may be served undercooked. \*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of