V E	white bean purée, mashed olives + grilled bread \$15 extra grilled bread \$1/slice
G	house-made spaghetti, truffle, lemon zest + seasoned crumb \$16
Ε	corona beans, red pepper pesto + olive oil \$14
Т	radicchio, crispy speck, gorgonzola + red wine vinaigrette \$15
A	cacio e pepe polenta fritters, shaved pecorino + arugula aioli \$15
В	fresh figs, prosciutto, leek purée + balsamic \$16
L E	arugula panzanella, fennel, olives, cucumber, cherry tomatoes, pine nuts + lemon herb vinaigrette \$15
S	eggplant purée, pickled eggplant + gremolata \$14

_	calamari, coriander coconut glaze + cilantro \$15
F	clams, peas, saffron risotto + red pepper pesto \$16
C	anchovies, braised onions, pine nuts, raisins + basil aioli \$15
Э	cuttlefish, ink-stewed tomatoes + polenta \$17
••	branzino, grilled radicchio, fennel + charred lemon butter \$18

chicken liver pâté, toasted rye + pickles \$13

extra toasted rye \$1/slice

lamb carpaccio, fennel purée, pecorino, pine nuts + eggplant chips \$18

A speck, braised leeks + mostarda \$17

mortadella sandwich, tomato jam, grilled onion + aioli \$16

pork secreto, gorgonzola polenta + gremolata \$20

Salt... the only rock we eat... has made a glittering, often surprising contribution to the history of humankind.

CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTURIZED MILK MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.