

SUPERFRICO®

SMALL

HAMACHI CRUDO (GF)

hamachi*, finger lime, yuzu, radish, mint, smoked trout roe*, avocado, olive oil

FRIED MOZZARELLA (V)

house mozzarella, sourdough breadcrumbs, spicy marinara, basil, parsley, lemon zest

SPICY SOPPRESSATA MEATBALLS

dry-aged beef, heritage breed pork, arrabbiata, sherry, roasted garlic, potato purée

SMOKED BEEF CARPACCIO

Creekstone prime filet*, beef fat truffle aioli, parm frico, arugula

GRILLED OYSTERS

west coast oysters*, calabrian chili butter, grilled lemon, parm gremolata

TABLESIDE MOZZARELLA

1 lb of fresh belgioioso curd pulled and stretched before your very eyes accompanied by marinated tomatoes, basil, fresh puccia bread, salumi, warmed olives and roasted peppers

recommended for parties of 4 or more,
or for people who just love cheese

limited quantities available

SALAD

SICILIAN SALAD (VEGAN, GF)

shaved fennel, red onion, citrus, candied pine nuts, olive gremolata, roasted fennel vinaigrette

LITTLE GEM (V)

calabrian ranch, ultimate crouton, parmigiano reggiano + add anchovy

ARUGULA (V)

parmesan frico, lemon and local honey vinaigrette, pecorino, black pepper

TOMATO BURRATA SALAD (V)

kumquat kosho, pickled pepper, lime zest, sea salt, basil, mint

PIZZA

Our pizzas are worth the wait, please allow some time for these to be created.

OG SQUARE (V)

tomato, house mozzarella, cheddar, sicilian oregano, parmigiano reggiano

ULTIMATE PEPPERONI SQUARE

tomato, house mozzarella, 'nduja, sicilian oregano, ezzo pepperoni, pickled chile, honey

PISTACHIO MORTADELLA SQUARE

pistachio pesto, house mozzarella, mortadella, house stracciatella, parmigiano reggiano, pistachio

MUSHROOM MOGUL ROUND (V)

crimini, oyster, house mozzarella, garlic, basil, parsley, thyme, pickled shallot, seasonal truffle

PASTA

SHRIMP SCAMPI SPAGHETTI

marinated oishii shrimp, shellfish butter, white wine, english peas

TRAPANESE PESTO GEMELLI (VEGAN)

tomato, almond, mint, basil, walnut

BEEF CHEEK RIGATONI

mishima wagyu beef, roasted mushrooms, seasonal truffle

BROWN BUTTER GNOCCHI (V)

preserved meyer lemon purée, roasted fennel, horseradish, chive, spring garlic

MAIN

MARKET FISH PICCATA

branzino, lemon, caper, parsley, broccolini + add 14g Oscietra caviar

ROASTED SEA SCALLOPS (GF)

chickpea ragu, calabrian chile, puffed quinoa, lacinato kale

EGGPLANT PARMESAN ROLLATINI (GF, V)

whipped ricotta, heirloom tomato sauce, parmesan frico *vegan option available*

CHICKEN PARM

mary's chicken breast, spicy marinara, house mozzarella, parmigiano reggiano, basil oil, parsley, lemon zest, sourdough breadcrumbs + add spaghetti pomodoro (V)

FILET MIGNON (GF)

6-ounce Creekstone filet*, butter, sea salt, bone marrow sauce

PRIME NEW YORK STRIP (GF)

12-ounce Creekstone prime strip*, butter, veal jus

TOMAHAWK (GF)

40-ounce Creekstone tomahawk*, sea salt, lemon, butter

+ add roasted bone marrow

+ add calabrian butter poached lobster tail

+ add summer truffle

SIDE

ROASTED MUSHROOMS (V)

sherry vinegar, shoyu

WARM BRUSSELS (GF, V)

parmesan vinaigrette, honeycrisp apple, pickled red onion, candied hazelnut

POLENTA (GF, V)

fresno chile jam, cream, pecorino

WHIPPED POTATO (V)

simply whipped

CRISPY ROSEMARY POTATO (V)

fingerling potato, garlic, fried herbs, pecorino

GRILLED ASPARAGUS

carbonara style, guanciaie vinaigrette, pecorino, smoked egg yolk

(GF) = Gluten Free (V) = Vegetarian

* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

SWEET

Tiramisu

coffee, mascarpone, espresso crumble

Chocolate Mousse

spiced hazelnut brittle, cherry jam, mint

Olive Oil Cake

pistachio gelato, raspberry, mascarpone whip

Roasted Coconut Panna Cotta (Vegan)

passion fruit, vadouvan granola, vanilla bean

Banana Walnut Tartufo

miso caramel, torched meringue

GELATO

Sourdough Crumble

vanilla, strawberry, caramelized breadcrumb, olive oil, sea salt

Roasted Pineapple Sorbetto (Vegan)

lime, tajin, vanilla

Chef's Seasonal Gelato