

OFFSPRING at the FARRER BUILDING

OYSTERS on the HALF SHELL with LAMBRUSCO-PEPPERCORN mignonette 22/44
or warmed in our wood oven with fermented chile butter...

CURED and SMOKED FISH PLATTER 24
ROMAN STYLE ALMONDS olive oil and rosemary 7
OUR GIARDINIERA salumi, olives, pickles, cheese 10
CARNE CRUDA caper leaves, sicilian oregano, endive, egg yolk 18
SCALLOP CRUDO piquillo pepper, bittercress and bears lime oil 18
WINTER CITRUS & MARINATED CELERY ROOT persian mint, marash, olives, pistachio 15
SLOW COOKED LEEKS pinenuts, verjus soaked golden raisns, crispy capers, lemon 14
SALAD of WINTER GREENS meyer lemon, good olive oil, ricotta salata 12
BRASSICA "CAESAR" parmigiano, grated egg yolk, bread crumbs 14
GIGANTE BEANS garden pesto, fried shallots, parmigiano 15
MANILA CLAMS roasted fennel, fermented espelette, white wine, bread 22

PASTA

GNOCCHI ALLA ROMANA 23
tomato, arugula, piment d'ville
RADIATORE CON PORK RAGU 25
parmesan, sicilian oregano
TORTELLINI CON FORMAGGIO 25
tomato butter, herbs from our garden

PIZZA

STRACCIATELLA 20
smokey tomato, oregano from our garden
SPECK HAM & LEEKS 23
green garlic, raclette, parmigiano reggiano, chives
SUNCHOKE & MEYER LEMON 23
taleggio, fior di latte, rosemary, sweet yellow onions
SAUSAGE & WILD MENDOCINO MUSHROOMS 24
tomato, roasted fennel, ricotta salata

PLATES to SHARE

SLOW BRAISED LAMB SHANK over CREAMY WHITE BEANS
winter citrus, crushed olives, garden gerbs 36
CALIFORNIA PETRALE SOLE fingerling potatoes, salsa verde MP 36

a 20% service charge is added to support a living wage to all our crew year round.

BEER

draft, pilsner, reality czech, moonlight	8
draft, west coast IPA, anderson V.B.C	8
kolsch KSA, ft. point 19oz	10
lager, 'lunatic', moonlight brewing	8
pale ale, 'serial delusion'	8
hazy IPA, stardust, fogblett	8
pliny the elder, russian r. brewing	9
death and taxes, moonlight	8

CIDER

drew, sur la mer cider, 500ml btl	28
apple farm, king david, 750ml btl	28

WINES BY THE GLASS

lambrusco, cleo chiarli 'vecchia mod.'	12
'22 sauvignon blanc, pennyroyal	13
'22 rosé, old v. carignan, minus tide	14
'19 pinot noir, AV blend, handley	15
'22 malbec, bonnigial-bodet 'diablicot'	12

WINES BY THE BOTTLE

SPARKLING

NV brut, roederer	58
NV brut rosé, vigna dorada, franciacorta	66
NV gamay rosé, serol 'turbulent'	54
lambrusco, cleo chiarli 'vecchia mod.'	43

ROSE

'21 txakolina, camino roca	44
'22 chinon, charles joguet roca chintion	50
'22 old v. carignan, minus tide	54
'22 touriga nacional bld, arnot-roberts	57
'22 pinot noir, scribe 375ml can	22

WHITE

'22 arneis, vietti	54
'22 pinot grigio, bruno verdi	50
'22 cortese, la raia gave 'pleo'	42
'22 sauvignon blanc, pennyroyal	48
'21 riesling, read holland	48
'18 chardonnay, long m. ranch	66

RED WINE by the BOTTLE

'22 sangiovese friulano, ryme	50
'22 zinfandel nouveau, onward	50
'22 trousseau, arnot roberts	78
'19 pinot noir, handley	60
'19 pinot noir, waits mast	60
vino rosso, figli luigi oddero	45
'21 barbera, navarro	60
'22 malbec, bonnigial-bodet 'diablicot'	48
'20 dolcetto d'alba, brovia	50
'21 tempranillo, antidoto	57
'21 crozes-hermitage, m. grailot 'equinoxe'	56
'18 carignano, capezzana	72
'20 barbaresco, de forville	72
'21 nebbiolo, vietti 'perbacco'	70
'21 toscano, ornellaia 'le vote'	60

SPRITZ, APERITIFS & DIGESTIFS

served neat, on ice, or with soda water

* add sparkling wine *+5

negrini spritz, straightaway 250ml can	12
vermouth, mata- blanco (3.5oz)*	12
vermouth, elena penna di torino superior (3.5oz)*	16
cap corse blanc, mattei blanc (3.5oz)*	9
cocchi americano bianco (3.5oz)*	9
late harvest moscato, vignalta (3.5oz)*	11
cardamaro (3.5oz)	9
amaro, pasubio (3.5oz)	12
amaro, margerum 2.5oz	12
chinato borgogna 2.5oz	13
chinato barolo 2.5oz	25

NON ALCOHOLIC REFRESHERS

NA beer - athletic brew. Hazy IPA	6
phoney negroni	9
hella bitters	6
curious elixir, cucumber collins	10
sodas....	4 to 6

mexican coke, root beer, shrubs

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