

**Stuffed Red Heart Peppers** capers, chili, hazelnuts, anchovy, bread crumbs 9  
**Cumin Socca** herb jam, black pepper, wild fennel seed 8  
**Truckle Cheddar Skillet Bread** rosemary, honey, olive oil 9  
**Whipped Burrata** armenian cucumber, fried gaeta olives, dill pollen 13  
**Fruits de Mer** chef's selection of raw and cured seafood with house made pickles 14

**Caramelized Onion Panzanella** chicories, bacon, cherry tomatoes, slow cooked egg 14  
**Summer Squash and Melon** purslane, wild thyme, squash blossoms, feta 12  
**Grilled Red Little Gem Lettuce** anchovy croutons, grana-colatura dressing 11  
**Mixed Farm Greens** fines herbes, radish, lemon 9

**Chilled Beet and Red Pepper Soup** levain crouton, sheep milk fromage blanc, pimenton 10

**Saffron Scialatielli** savoury clams, mussels, bay scallops, white wine, cherry tomatoes 17  
**Mafaldine** zucchini, pecorino canestrato, lemon, herbed bread crumbs 15  
**Trenne** rescoldo eggplant, dolce verde olives, basil, smoked caciocavallo 16

**Salmon in Fig Papillote** charred corn, black eyed beans, flowering chervil 28  
**Rosehip and Cumin Spiced Chicken** grilled and pickled green tomatoes, mint toum 24  
**Beef Brochette** salt and vinegar potatoes, braised okra 26