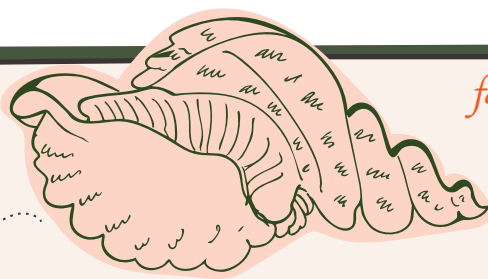


Lia



fall '26

Mare!

CICHETTI

GIARDINIERA 7. OLIVES 7. OUR BREAD *and good butter* 11.

CAVIAR & PANCAKES *royal osietra / creme fraiche* 29.

BACCALA *whipped salt cod / crispy polenta* 9.

DEVEILED EGG *daily preparation* 7.

BOQUERONES 9.

OYSTERS *local, mostly mkt.*

HOT CHICKEN MILANESE *with moroccan pancakes* 9.

SMALL ... ISH

ONE GREAT CHEESE *today's cheese / seasonal jam / cornichons* 22.

CROSTINO *housemade stracciatella / our bread* 19.

TOMATO TOAST *island tomatoes / roasted eggplant / basil / balsamic* 17.

SHISHITOS *green garlic aioli / parm / fried garlic* 24.

STONEFRUITS *peach / cherry / plum / pepperoni / calabrian honey / ricotta / red onion / basil* 29.

SWEET POTATOES *sunflower seed crema / salsa macha / herbs / lime* 23.

KALE SALAD *pepitas / apple / radish / turnip / date / farro / alpha toman* 26.

LOCAL LETTUCES *carrots / toasted pecans / parm / house vinaigrette* 19.

CARROTS & BEETS *smoked carrots / beets / almond dukkah / tabini* 28.

GRILLED BEANS *green beans / walnut ajika / crispy shallot / soft herbs* 20.

CRISPY BRUSSEL SPROUTS *tamari / mirin / miso / lemon / horseradish / parm* 19.

CRISPY TATERS *twice fried & smashed / parm crema / prosciutto crumble / crown beans / chilis* 19.

MAFALDI *fresh shrimp / kale pesto / fried kale / parmigiano* 34.

CRESTE DI GALLO *house pork sausage / butternut squash / parm / sage* 32.

SICHUAN LAMB SAUSAGE *lamb jus / wild mushrooms / broccolini / cold sichuan pickle* 40.

PORK CHEEK *brown butter cabbage / pork jus / salsa verde / onion soubise / pickled mushroom* 44.

RISOTTO *butternut squash / delicata squash / pepita gremolata* 43.

BIGGER

PESCE del GIORNO *parsnip / clam / bacon / parsley / shallot* 49.

BISTECCA *prime NY strip / black garlic steak sauce / chive / truffle butter - 12 oz* 79.

CHICKEN MILANESE *romesco / arugula / sweet drop peppers / taggiasca olives / parm* 47.

SWEET

BUDINO

butterscotch / chocolate / salted whipped cream / toasted meringue 15.

HOUSEMADE GELATO 3 for 13.

STONEFRUIT ALMOND TART 16.

Restaurant
Week!

Chef's Whim

Enjoy A Progressive Tasting of Our Favorites! 75.

CAVIAR SERVICE

*The whole tin of
Royal Osietra Caviar
Accoutrements
Moroccan Pancakes
Creme Fraiche
Chives*



Cocktails

22.



SHOW US YOUR SPRITZ

the last of citrus season house limoncello - spritzed.

A CLEAN SLATE

mezcal, freshly juiced cucumber, fresno chili, lime

WHEN LIFE GIVES YOU MELONS

bombay sapphire, heirloom melon juice, st. germain, yellow chartreuse

TONY NEGRONI

rosemary ford's gin, campari & carpano antica sweet vermouth

BARREL-AGED BOULEVARDIER

high west bourbon, campari & carpano antica

BARREL-AGED PAPER PLANE

bulleit rye, aperol, montenegro & lemon

BIRRA

PERONI 8.
CISCO GRIPAH 8.

STELLA 8.
BUD LIGHT 7.

PACIFICO 8.
N/A ATHLETIC 8.



Vini

BUBBLES

NV VALDO *Prosecco Brut, Friuli-Venezia Giulia* 15/70.

NV BERTRAND DELESPIERRE *Extra Brut 'Enfant de la Montagne,' Champagne* 36/175.

WHITES (and rosé)

'25 QUINTA de SANTIAGO *Vinho Verde, Portugal* 15/70.

'23 DOM. VILLARGEAU *Sauvignon Blanc, Coteaux di Giennois, France* 19/90.

'22 VINO PH 'pH' *Palomino, South Africa* 17/80.

'22 CHAMP DIVAN *Chardonnay, Jura* 20/95.

'25 DOMAINE GAVOTY *Cinsault & Grenache Rose, Provence* 16/75.

REDS

'25 DOMAINE TIBERIO *Cerasuolo d'Abruzzo - Abruzzo (chilled red)* 17/85.

'24 OCCHIPINTI 'SP68 Rosso' *Frappato/Nero d'Avola - Sicily* 21/100.

'24 KELLEY FOX 'Mirabai' *Pinot Noir - Oregon* 22/105.

'24 G.B. BURLOTTO *Pelaverga - Piemonte* 19/86.

'21 CHAT. ST. PAUL *Cabernet Sauvignon & Merlot, Haut-Medoc, Bordeaux* 19/90.