

STARTERS

- PAPPA AL POMODORO tomato-bread soup, basil, parmigiano 9
CALAMARI FRITTI hot cherry pepper aioli, watercress, red onion 13
MEATBALLS pine nuts, raisins, fontina fonduta, celery leaf, parsley salad 11
SCALLOP CRUDO fennel, currents, olives, chilies, crispy parsnips 13
TUNA TARTARE avocado, tomatoes, smoked marcona almonds, jalapeno, shallots 14
RISOTTO BALLS roasted squash, fontina, marinara 10
STEAMED MUSSELS white wine, mascapone, tomato, fennel-pork sausage 16

SALADS

- CAESAR garlic croutons, shaved parmesan cheese 9
ZYLO SALAD assorted baby greens, pickled vegetables, red wine vinaigrette 8
ROASTED OCTOPUS yukon gold potato, olives, oregano, tomato 14
PUMPKIN SALAD arugula, smoked pancetta, ricotta salata, pine nuts, balsamic 13

PIZZAS

- MOZZARELLA PIZZA mozzarella, vine-ripened plum tomatoes, fresh basil 11
PIZZA BIANCO garlic, potatoes, chilies, pancetta, mozzarella, herbs 12
MUSHROOM PIZZA roasted mushrooms, robiola fonduta, truffle oil, chives 14

PASTAS & GRAINS

- RISOTTO PESCATORE fresh blue crab, calamari, shrimp, tomato, saffron 18/26
RICOTTA GNOCCHI pomodoro, fresh basil, parmigiano reggiano 12/18
RIGATONI lobster, corn, parsley, lobster coral butter 15/21
LINGUINE CLAMS manila clams, garlic, white wine, dried chilies 13/19
SPAGHETTI CARBONARA house-made pancetta, egg, black pepper, peas, pecorino 12/18
SHEEPS HILL FARM LAMB RAVIOLI roasted tomato, arugula, pecorino romano 15/21
CAVATELLI fennel-pork sausage, escarole, chilies 12/18
TAGLIATELLE BOLOGNESE ragu of veal, beef, pork, parmigiano, tomatoes 12/18

STEAKS

prime, dry-aged, 100% black angus beef from creekstone farms grilled, finished with tuscan olive oil & sea salt

8 OZ. SKIRT STEAK 24	20 OZ. BONE-IN RIBEYE 45
10 OZ. FILET MIGNON 36	12 OZ. BONE-IN FILET MIGNON 42
20 OZ. BONE-IN NY STRIP 44	24 OZ. PORTERHOUSE 48
48 OZ. PORTERHOUSE 89	*ZYLO PORCINI RUB \$6

ENTREES

- ROASTED WHOLE FISH roasted garlic, parsley, oregano, lemon, watercress MP
BRANZINO wilted arugula salad, confit cherry tomatoes, tapenade 28
HALIBUT nduja potato broth, confit tomatoes, crispy kale 34
AHI TUNA braised escarole, romesco, hazelnuts 39
SEA SCALLOPS lobster corn fregola, citrus gremolata 32
AMISH CHICKEN grilled with lemon, rosemary, baby fennel, lemon brodo 23
COLORADO LAMB CHOPS lemon mint glazed, roasted baby vegetables 46
SHORT RIBS espresso rubbed, broccoli rabe, creamy polenta 29
DOUBLE CUT PORK CHOP borlotti bean brodo, butternut squash caponata, pine nuts 29

SIDES 8

- | | |
|-----------------------|------------------------------|
| GRILLED ASPARAGUS | FRENCH FRIES |
| CREAMED SPINACH | CREAMY POLENTA |
| SPICY MIXED MUSHROOMS | TUSCAN POTATOES |
| SAUTEED BROCCOLI RABE | BRUSSELS SPROUTS W/ PANCETTA |