



SNACKS

<b>GOUGÈRES</b>	8
gruyère, cracked pepper, whipped butter (two per order)	
<b>GIARDINIERA</b>	9
cerignola olives, marinated cauliflower & sweet peppers, cornichons, gruyère, finocchiona salumi	
<b>SMOKED SALMON DIP*</b>	14
crème fraiche, chives, lemon, sea salt potato chips add 15g / 30g siberian sturgeon caviar + 55 / 90	
<b>RABBIT RILLETTES</b>	15
blackcurrant mostarda, grain mustard, baguette crostini	

SMALLER PLATES

<b>SHRIMP &amp; PROSCIUTTO</b>	16
blood orange gastrique, cracked pepper	
<b>STEAK TARTARE*</b>	20
capers, quail egg, fried shallot, potato gaufrettes	
<b>BONE MARROW &amp; SOURDOUGH</b>	16
parsley, chive, lemon zest, horseradish, arugula	
<b>SOUP</b>	14
roasted carrot & paprika, crème fraiche, fennel pollen, aleppo	
<b>GOLDEN BEETS</b>	15
endive, watercress, pistachio, fourme d'ambert, citronette	
<b>GINA'S CAESAR</b>	15
escarole, radicchio, sieved egg, sourdough croutons, piave, lemon-anchovy vinaigrette	
<b>LARDON SALAD</b>	16
frisée, crispy kale, sherry vinegar, bacon, poached farm egg	

LARGER PLATES

<b>MAFALDINE PASTA</b>	22
hifi mycology mushrooms, escarole, brown garlic, grana padano	
<b>CONCHIGLIE PASTA</b>	22
pork sausage, broccoli rabe, grana padano	
<b>MUSSELS &amp; FRITTES</b>	26
PEI mussels, pastis, fennel, shoestring fries	
<b>HALIBUT AQUA PAZZA</b>	38
cherry tomatoes, garlic, fennel, capers, white wine	
<b>HALF SPRING CHICKEN</b>	30
mushroom bread pudding, kale pesto	
<b>BRAISED LAMB SHANK</b>	38
soft polenta, currants, orange zest gremolata, au jus	
<b>PORCINI RUBBED VEAL CHOP*</b>	62
charred scallion, potato au gratin, demi glace	

COCKTAILS

<b>KISS, KISS</b>	15
sparkling wine, raspberry, lemon, mint	
<b>BICICLETTA</b>	16
white wine, contratto aperitif, seltzer	
<b>THE DIPLOMAT</b>	18
carpano antica, dolin dry, luxardo maraschino, orange bitters	
<b>IT'S RAINING IN MY CHAMPAGNE</b>	17
dripping springs gin, caffo limoncino, lemon, sparkling wine	
<b>MEETING THE QUEEN</b>	18
plymouth navy strength gin, alessio vermouth di torino, dolin dry, pineapple	
<b>SHARP DRESSED MANHATTAN</b>	18
rittenhouse rye, carpano antica, dolin dry, angostura & peychaud's bitters	
<b>A LITTLE ON THE SIDE</b>	20
pierre ferrand 1840 original cognac, marolo grappa di chamomile, pierre ferrand dry curacao, lemon	
<b>INTERVIEW WITH A DICTATOR</b>	14
denizen aged white rum, solerno blood orange, martini & rossi ambrato, grenadine	
<b>SIESTA</b>	17
el tequileno blanco, luxardo maraschino, campari, grapefruit, lime	
<b>FAVORITE GODMOTHER</b>	17
reyka vodka, caffo amaretto, egg white, lemon	
<b>WILD &amp; DIRTY</b>	18
wild june gin, dolin dry, expressed lemon, bleu cheese olive	
<b>VARIATIONS ON A NEGRONI</b>	18
traditional wild bark gin, campari, carpano antica	
bianco denizen white rum, suze gentian, lillet blanc	
rosita la gritona reposado tequila, lillet rosé, contratto bitter	
midnight derrumbes mezcal, casa mariol, braulio amaro	
old pal seagram's VO, select aperitivo, dolin dry	
amber 4 roses bourbon, cappelletti, martini & rossi ambrato	
boulevardier whistle pig rye, campari, aslessio vermouth di torino	

SIDES

<b>BROCCOLI RABE</b>	10
chili, piave cheese	
<b>BRAISED KALE</b>	10
garlic, shallot	
<b>SHOESTRING FRIES</b>	10
house mayo	
<b>RIGATONI</b>	12
butter, grana padano, pink peppercorn	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.  
Twenty percent gratuity added to parties of 5 or more.

Our kitchen uses common ingredients that are known food allergens including tree nuts, milk, eggs,  
and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee  
that our dishes are safe for people with allergies to these items.