

# F A U S T O

## *Antipasti*

<b>MARINATED OLIVES</b> .....	8
<b>HOUSE-MADE FOCACCIA</b> rosemary, olive oil, sea salt .....	12
<b>ARANCINI</b> mozzarella, arrabbiata .....	14
<b>LITTLE GEM</b> red onion, marcona almond, wildflower honey, sheep feta .....	16
<b>CAULIFLOWER</b> anchovy caper vinaigrette, currant, pine nut .....	16
<b>BEET CARPACCIO</b> kumquat, whipped ricotta, yuzu, mint, pistachio .....	18
<b>SUGAR SNAP PEA</b> stracciatella, spring vegetables, poppy seed .....	19
<b>WOOD OVEN ASPARAGUS</b> egg vinaigrette, bottarga, breadcrumb .....	21
<b>HEAD-ON SHRIMP</b> calabrian chili butter, green garlic, charred lemon .....	21

## *Primi*

<b>FETTUCCINE</b> tomato sauce, calabrian chili .....	23
<b>AGNOLOTTI</b> whipped ricotta, spring vegetables .....	25
<b>WHOLE WHEAT CHITARRA</b> mixed mushroom, egg yolk .....	25
<b>BUCATINI</b> english pea, prosciutto, wild arugala .....	26
<b>ORECCHIETTE</b> fennel braised pork, tuscan kale .....	26
<b>TAGLIATELLE</b> veal bolognese .....	26

## *Secondi*

<b>BLACK BASS</b> green garlic, broccolini, meyer lemon .....	37
<b>ROASTED HALF CHICKEN</b> fingerling potato, salsa verde .....	37
<b>BERKSHIRE PORK CHOP</b> spring onion, pickled mustard seed .....	38

## *Contorni*

<b>CRISPY POTATO</b> salsa bianca .....	13
<b>ROASTED BABY CARROT</b> coriander salsa verde .....	14