

UPLAND

December 2018

PIZZAS

- sausage + kale** young pecorino, stracciatella + parmesan 20
- pistachio** fontina, mozzarella + red onion 19
- mortadella** mozzarella, young pecorino + pistachio pesto 21
- margherita** stracciatella, tomatoes + basil 17

ONE

- tuna tartare*** sprouted beans + basil 22
- little gem salad** avocado, cucumber, ricotta salata + walnut vinaigrette 18
- salad bowl to share** marinated asparagus, mushroom jerky, whipped ricotta + ranch 50
- avocado + falafel** sprouted bean salad 18
- wood-roasted beets** whipped feta + chives 15
- crispy squash blossoms** parmesan, soft herbs + lemon 18
- snow crab salad** 'nduja mayo, half avocado + chicharron 26
- wood-fired prawns** salsa verde + lemon 27
- crispy duck wings** lemon, olive oil + yuzu kosho 19

TWO

- pappardelle ragu** spicy sausage, kale + parmesan 24
- bucatini cacio e pepe** pecorino romano + black pepper 19
- ricotta gnudi** brown butter + chives 21
- truffle fettucine** shaved black truffles + parmesan 26
- pesto spaghetti** pistachio + grana padano 23

THREE

- kabayaki trout** green rice 32
- coal roasted salmon*** ruby red grapefruit, pickled beets + farro salad 33
- smoked roast branzino for two** fennel leek vinaigrette + lemon 74
- roasted half chicken** heirloom tomato conserva 36
- smoked magret duck** fennel + basil pesto 36
- char-grilled skirt steak*** romesco + bunching onions 37
- dry-aged bone in new york strip*** charred onion-porcini jam 58
- coal roasted short rib for two*** castelvetro olives, walnuts, celery + horseradish 82

VEGETABLES

- crispy potatoes** shishito + pickled dill-jalapeño mayo 11
- charred broccoli** tahini + seeds 11
- norwich meadows carrots** labneh, harissa, sunflower-coriander crust + sprouted lentils 11
- miso tempura zucchini** citrus ponzu 12
- green beans** lemon soy vinaigrette 12