

# UPLAND

February 2019

## PIZZAS

**sausage + kale** young pecorino, stracciatella + parmesan 20

**pistachio** fontina, mozzarella + red onion 19

**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

**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

**spaghetti pomodoro** oven-dried la valle tomatoes + basil 22

**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

**wood-roasted duck breast** broccoli, persimmon + pecans 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