

# UPLAND

March 2019

## PIZZAS

- sausage + kale** young pecorino, stracciatella + parmesan 20
- pistachio** fontina, mozzarella + red onion 19
- margherita** stracciatella, tomatoes + basil 17
- green zebra** fromage blanc, stracciatella, herbs + garlic oil 20

## ONE

- drunken hamachi\*** tequila, cilantro + key lime 22
- big eye tuna crudo** giardiniera, pickled garlic + labneh 23
- 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
- artichoke spread** pickled vegetables, labneh + housemade pita 21

## 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, pears + 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