FIRST UP

SOURDOUGH 11
naturally leavened, cultured butter, olive oil

DAILY OYSTER SELECTION* AQ
by the half dozen, accoutrements

CHILLED LOBSTER 39
fermented tomato, crème fraîche, scallion, pita

GRILLED OCTOPUS 36
fermented brassicas, celery root, arrabbiata

SPARE RIBS 26
ginger agrodolce, herbs, pine nut breadcrumb

BEEF TARTARE* 27
olives, pickled mustard seeds, quail egg, sourdough

MOZZ & SWEET CREAM 19
pesto, dukkah, grilled sourdough

ROASTED CAULIFLOWER 19
almond, sultana, mint, whipped ricotta

LITTLE GEM 19
spiced almonds, radish, buttermilk dressing

THE SAUCE

Gluten-free noodles? We got you. Just ask!

AGNOLOTTI 29
butternut, sage, brown butter, parm

EGG YOLK RAVIOLI* 37
kombucha, chili, black truffle

BUCATINI CACIO E PEPE 25
pecorino romano, toasted peppercorn

SPAGHETTI AL POMODORO 26
san marzano tomato, garlic, basil

RIGATONI RAGOUT 29
pork shoulder, tomato, parm, chili

MUSHROOM CAVATELLI 28
king trumpet, rosemary, mimolette, walnut

FIRE & EMBERS

GRILLED HALIBUT 62
olive, orange, cauliflower, green peppercorn

BRANZINO 62
root vegetables, olive pistou, agrodolce, crème fraîche

SMOKED DUCK BREAST 49
mushroom risotto, shaved asparagus, hot honey

SHORT RIB 58
carrot bbq, turnip, leek, pomegranate, urfa pepper

ROTISSERIE CHICKEN 39
farm greens, celery, fennel, alabama white sauce

VEAL PARM 79
sourdough breaded, pomodoro, basil, mozz

MUSHROOM POLENTA 41
maitake, shallot, herb pistou, truffle, mushroom jus

DRY-AGED NEW YORK* AQ
walnut bagna càuda, espresso whipped potato, black garlic glaze

OSSO BUCO 63
polenta, asparagus, pine nut gremolata

SIDES

BROCCOLI 17
spiced sunflower seed, tamari honey, seaweed aioli

POTATO FRITTO 13
yukon, espelette pepper, spicy hollandaise

RAINBOW CARROTS 18
yogurt, gochujang glaze, coriander, spiced pepitas

*items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MAD NICE PIZZA

MARINARA 23
tomato, basil, wild oregano, chili flake

MARGHERITA 25
tomato, basil, mozz, wild oregano, chili flake

MIDTOWN STYLE 35
double dough, pepperoni stuffed, sauce on top

TRUFFLE AQ
fresh mozz, farm greens, seasonal truffles

SAUSAGE & OLIVES 28
parm, calabrian chili, tuscan kale, mozz

CARBONARA 28
guanciale, pecorino, duck egg, black pepper

SHROOMS 29
wood herbs, whipped ricotta, mozz

GORGONZOLA DOLCE 26
charred radicchio, chili honey, tarragon

PATATE 27
yukon, asparagus, gruyère, feta, thyme, lemon

DIPPERS 3 EACH
miso ranch | calabrian honey | alabama white sauce