

# UPLAND

March 2020

## PIZZAS

- mushroom** mozzarella, pecorino + tomato 21
- broccoli rabe** roasted garlic, ricotta, mozzarella + pecorino 19
- sausage + kale** young pecorino, stracciatella + parmesan 20
- pistachio** fontina, mozzarella + red onion 19
- margherita** stracciatella, tomatoes + basil 17
- pepperoni** passata di pomodoro + mozzarella 20

## ONE

- big eye tuna crudo\*** three-citrus ponzu, ginger + wakame 23
- little gem salad** avocado, cucumber, ricotta salata + walnut vinaigrette 18
- avocado + falafel** sprouted bean salad 18
- wood-roasted beets** whipped feta + chives 15
- meatballs** pork, beef, whipped ricotta + griddled bread 19
- wood-fired prawns** salsa verde + lemon 27
- crispy duck wings** lemon, olive oil + yuzu kosho 19

## TWO

- rigatoni** broccoli rabe, garlic + pecorino 21
- pappardelle ragu** spicy sausage, kale + parmesan 24
- bucatini cacio e pepe** pecorino romano + black pepper 19
- truffle fettucine** shaved black truffles + parmesan 26
- spaghetti pomodoro** oven-dried la valle tomatoes + basil 22
- pesto spaghetti** pistachio + grana padano 23

## THREE

- coal roasted salmon\*** ruby red grapefruit, pickled beets + farro salad 33
- lobster + rice** lobster, crispy cast iron rice, roasted tomato + garlic aioli 36
- smoked roast branzino for two** fennel leek vinaigrette + lemon 74
- roasted half chicken** heirloom tomato conserva 36
- char-grilled skirt steak\*** romesco + bunching onions 37
- dry-aged bone-in ny 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
- green beans** lemon soy vinaigrette 12