

# virtù

HONEST CRAFT

•**crudo** /'krōdō/ literally means “raw,” and encompasses fish, shellfish, or beef

**tuna** | bluefin tuna, salsa tomato, caper berries, lemon, pine nuts, pepe nero 20

**hamachi** | yellowtail, sun dried tomato vinaigrette, balsamic reduction, toasted garlic 21

## crafty small bites

**burrata** | burrata pugliese, pickled peach vincotto, pistachio, prosciutto di parma 27

**insalata** | roasted beets, labneh, pine nuts, mint, ginger oil, pesto, baby arugula 25

\***asparagi** | grilled asparagus, feta, bacon candy, fried duck egg, foie gras hollandaise 26

**polpo** | charred octopus, lemon ceci, arugula & fennel insalata, calabrian chile butter 27

**octopus '24** | charred octopus, burnt orange sherry pancetta, blistered peppers 27



▪ **craft of the pre fixe** amuse bouche, appetizer, intermezzo, entrée, dessert (optional wine pairing additional) 95 ▪

◊ supplemental charge for the bistecca tagliata as part of the pre fixe menu selection

▪ participation from the entire table is required. reservations of 5 or more requires the pre fixe menu ▪

### WHOLE ROASTED COCHINILLO PIG EXPERIENCE

4 course dining experience featuring a whole roasted cochinitillo pig

• advance reservation and deposit required •

• *inquire with your dining host* •

^ Some changes and modifications to this menu will be politely declined; price & availability subject to change w/o notice

^ Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

\*Items with this symbol may be served undercooked. \*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.

## craft of pasta

### rigatoni

grano arso, caramelized fennel, sausage ragu, shaved pecorino, calabrian chile 28

### spaghetti

spaghetti, crema di parmigiano al limone, pistachio, crispy pancetta, muddica 25

## craft of the plate

### capesante

scallops, beluga lentils, peperoncino sott'olio, roasted green chile butter 57

### branzino

sea bass, preserved lemon cannellini, rapini, oreganata, caper brown butter 58

### maiale

porcini dusted pork rib chop, calabrian potatoes, peppers & onions, marsala 60

### anatra

smoked duck, miso cashew puree, roasted grapes, grilled rapini, orange demi 48

### \*bistecca tagliata◊

Serves 2: 40oz niman ranch tomahawk ribeye, chimichurri, arugula insalata 185

