

APPETIZER

CALAMARI14
Spicy marinara, feta

TUNA16
Seared yellow fin, roasted cauliflower,
golden raisins, olives

OCTOPUS.....17
Grilled, chorizo, tomatoes, red wine, chickpeas

PANCETTA WRAPPED SHRIMP..... 16
Frisee, balsamic, preserved lemon

DIRTY OLIVES.....11
Fried, bleu cheese stuffed

BURRATA.....18
Baby heirloom tomatoes, basil pesto, grilled ciabatta

BRUSSEL SPROUTS12
Wood roasted, house made pancetta, poached egg

CROSTINI13
Grilled ciabatta, roasted black mission figs, whipped
ricotta, sea salt

FRIED OYSTERS.....16
Smoked corn, bacon, piquillo pepper vinaigrette

CARPACCIO..... 18
Beef tenderloin, broccoli rabe, pickled peppers, pine nut
gremolata, crispy Parmigiano

ICED

SHRIMP 26 Largest available	LOBSTER 34 1½ lb shucked	OYSTERS 19 locally sourced
--------------------------------	-----------------------------	-------------------------------

SALAD

CAESAR 11
Romaine, white anchovy, toasted hazelnuts, Parmigiano

ALTO 12
Wild arugula, crispy potatoes, pancetta, black truffle vinaigrette,
shaved Parmigiano

BABY KALE 12
Roasted beets, candied walnuts, roasted pear, gorgonzola

Flatbread from our Wood Oven

BURRATA 15
San Marzano tomato, basil

MUSHROOM 16
House pancetta, black truffle, shaved Parmigiano

LOBSTER 18
Lobster, roasted corn, shallots

LAMB 16
Moroccan spiced lamb, preserved lemon, feta

PASTA

RAVIOLI 29
Ricotta ravioli, soft egg yolk, wild mushrooms, pancetta,
black truffle, shaved Parmigiano

ALLA VONGOLE 22
Spaghetti with clams, pancetta, crushed red pepper, white wine,
toasted breadcrumbs

GARGANELLI 26
Red wine braised duck, Tuscan kale, dried cherries, pine nuts

PAPPARDELLE 24
Braised oxtail ragu, San Marzano tomato, aged balsamic vinegar

ALTO *Forno*

ANTONIO BETTENCOURT + EXECUTIVE CHEF

MAIN

SCALLOPS32
Pancetta, wood roasted corn, wild mushroom, truffle

HALIBUT.....32
Baby artichokes, kale-walnut pesto, heirloom tomatoes

SIRLOIN.....38
Balsamic glazed black mission figs, gorgonzola, polenta

TENDERLOIN39
Butter poached lobster, asparagus, red wine jus

DUCK30
Sicilian spiced duck breast, Arborio rice, apricots, Kalamata
olives, red wine jus

CHICKEN 26
Herb roasted, roasted potatoes, lemon

SHORTTRIB34
Wood roasted, porcini mushroom, aged balsamic,
Parmigiano

RIBEYE38
Kona crusted, cipolini onions, potato au gratin

SALMON26
Fingerling potatoes, brussel sprouts, honeyed yogurt,
orange pistachio gremolata

PORK CHOP MILANESE30
Hot vinegar peppers, roasted potato, broccoli rabe, parm

SIDES

TRUFFLE FRIES 9	WILD MUSHROOMS 9
BRUSSEL SPROUTS 10	BROCCOLI RABE 9
ROASTED POTATOES 9	AU GRATIN POTATO 10
