

## COCKTAILS

Refreshing.

cocchi americano. campari. lime juice. evaporated cane sugar. seltzer. 13

All She Wrote.

punt e mes. dolin dry vermouth. grapefruit liqueur. maraschino. peychaud's bitters. lemon twist. 13

White Negroni.

gin. kina l'avion d'or. suze. grapefruit twist. 14

I Am Sky.

strawberry spirit. mezcal. seascape strawberry. white pepper. cucumber. lime juice. 14

The Ambassador's Tea.

diplomatico reserva exclusiva rum. high proof bourbon. madagascar vanilla syrup. black tea. lemon juice.

The Company Man.

old tom gin. blanc vermouth. amaro montenegro. dry curacao. orange bitters. flamed grapefruit oils. 14

Slot Machine.

bourbon. banana liqueur. cynar. smoked cherries. cardamom bitters. lemon juice. tobacco essence. 14

The Duke Silver.

prickly pear spirit. green chartreuse. pineapple juice. egg white. lime juice. fernet branca rinse. 15

Chef's Old Fashioned.

lardo infused bourbon. hickory smoked sugar. angostura bitters. salt tincture. 15

## ON TAP

Kolsch. Brauerei Heinrich Reissdorf. Cologne. Germany. 8

Saison. Modern Times. San Diego. USA. 8

White Dog IPA. El Segundo Brewing Company. California. USA. 8

Belgian Amber Ale. Ommegang. New York. USA. 8

## BEER IN BOTTLE

Smoked Helles Lager. Aecht Schlenkerla Rauchbier. Bamberg. Germany. 500ml. 14

Session IPA. Stone Brewery. California. USA. 330ml. 7

Belgian Strong Pale Ale. Brouwerij Duvel Moortgat. Breendonk. Belgium. 330ml. 7

Scotch Ale. El Segundo Brewing Co. California. USA. 650ml. 10

Farmhouse Ale. Brasserie Pigeonelle. La Loirette. France. 750ml. 17

## NON ALCOHOLIC

Soda. diet coke 2.5 / coke. 3

Iced Tea. art of tea. classic black / petal petal. 3

Hot Tea. art of tea. egyptian chamomile / earl grey crème / mint green / organic breakfast / jasmine reserve

apricot escape / italian blood orange / french lemon ginger. 3

Coffee. stumptown coffee roasters. regular or decaf drip. 4

There will be a \$1 per person charge for filtered water. all water non-profit dedicated to ending homelessness

**Gettlove** proceeds benefit

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## PIATTI PICCOLI

Homemade Country Bread. wood grilled. olive oil. garlic. salt. 6

Marinated Olives. cerignola. taggiasche. castelvetro. gaeta. picholine. 7

Roasted Market Vegetables. olive oil. sea salt. 9

Veal Tartare Crostino. shallots. parsley. lemon. tonnato sauce. 15

Pan-Fried Ciccio. pickled fennel. candied kumquats. crème fraîche. pea tendrils. 14

Chicken Liver Crostino. chives. marjoram. aged balsamic. sea salt. 10

Smoked Whitefish Crostino. dill. potatoes. scallions. fresno chilies. celery leaf. 15

## ANTIPASTI



@BestiaDTLA

Genevieve's Little Gems. walnut vinaigrette. ricotta salata. soft herbs. radish. shallots. 11  
Cucumber & Melon Salad. cherry tomato. charred baby corn. housemade farm cheese. freeze-dried onion. 13

Farro Salad. shaved heirloom cauliflower. pine nuts. avocado purée. pickled chili. mint. montasio. 12

Grilled Beef Meatballs. braised beet greens. soffritto. tomatoes. fennel pollen. 14

Smoked Foie Gras. seascape strawberries. robiola. sea salt. wild fennel. brioche. 27

Butter Poached Lobster. celery root puree. baby corn. pea tendrils. cocoa powder. basil. 19

Mussels & Clams. housemade spicy 'nduja sausage. fennel seed. preserved orange. grilled bread. 18

Pan-Roasted Chicken Gizzards. roasted beets. belgian endive. aged capra sarda. 15

White Nectarine & Yogurt Salad. pea tendrils. taggiasche olives. mint. pickled chili. lemon zest. oregano. 13

Grilled Octopus. arugula. mixed mushrooms. fennel. aged balsamic. chili lemon vinaigrette. 17

Roasted Marrow Bone. spinach gnocchetti. crispy breadcrumbs. aged balsamic. 16 / 25

Salumi. chef's selection of house-cured meats. mostarda. grilled bread. 31

## PIZZE

Margherita. san marzano tomatoes. mozzarella. basil. olive oil. sea salt. 16

Alla'nduja. housemade spicy 'nduja. san marzano tomatoes. mozzarella. black cabbage. fennel pollen. 19

Gorgonzola. kale. mozzarella. grana padano. olive oil. 18

Burrata. san marzano tomatoes. castelvetrano olives. oregano. fermented chilies. 18

Quattro Formaggi. ricotta. fontina. grana padano. mozzarella. basil. prosciutto cotto. 18

Salame. san marzano tomatoes. grana padano. fennel pollen cream. wild fennel. chili. 17

## PASTE

Casarecce al Pomodoro. twisted semolina pasta. tomato sugo. fresh ricotta. basil oil. 16

Cavatelli alla Norcina. ricotta dumplings. housemade pork sausage. black truffles. grana padano. 29

Agnolotti alla Vaccinara. cacao pasta parcel. braised oxtail. burro fuso. grana padano. pine nuts. currants. 20

Quadretti alla Carota. mushroom ragu. summer squash. squash blossoms. carrot purée. carrot tops. 24

Tagliatelle al Sugo Di Maiale. pork ragu. speck. cabbage. caraway seeds. 20

Spaghetti Rustichella. sea urchin. garlic. calabrian chilies. squid ink bottarga. breadcrumbs. 25

Tortelli Ossobuco alla Milanese. bone marrow. lemon sage gremolata. saffron. 20

Pici all'Agnello. house leavened semolina. lamb ragu. saffron. capra sarda. bread crumbs. parsley. 21

## SECONDI

Grilled Whole Branzino. herb salad. castelvetrano olives. marjoram. shaved carrots. 31

Grilled Aspen Ridge Skirt Steak. cipollini agrodolce. heirloom carrots. fingerling potatoes. fried sage. 45  
37oz. Pork Tomahawk Chop. grilled long beans. anson mills polenta. served family style. 75

## DOLCI

Crème Fraîche Panna Cotta. mara des bois strawberries. whole wheat butter cookies. 9

Valrhona Fair Trade Bittersweet Chocolate Budino Tart. salted caramel. cacao crust. olive oil. sea salt. 12

Butterscotch Coconut Tart. fresh coconut sorbetto. 10

Yellow Peach Crostata. frangipane. buttermilk ice cream. 11

Maple Ricotta Fritters. maple butter ganache. sour cream and huckleberry jam ice cream. 12

White Peach and Raspberry Rosé Sorbet Duo. lemon verbena tuille. 9

Strawberries and Cream. strawberry buttermilk ice cream. walnut macaron. seascape strawberries. clotted cream. 12

\*substitutions and modifications politely declined. please inform your server of any food allergies.