

# LATITUDE 25

## STARTERS

### BEEF TENDERLOIN CARPACCIO

CAPERS FENNEL, ARUGULA, SHAVED PARMIGIANO, CREAMY TRUFFLE

— 28

### TUNA CRUDO SALAD

FENNEL, GRAPEFRUIT, FRISEE, CRISPY QUINOA, YUZU CITRUS VINAIGRETTE

— 24

### STONE OVEN ROASTED OCTOPUS

NERO RISOTTO, PANCETTA SHERY VINAIGRETTE

— 24

### SEARED JUMBO SCALLOPS

SWEET CORN PUREE, CANDIED BACON, HEIRLOOM CAULIFLOWER, BLACK TRUFFLE PEARLS

— 28

### CREAMY BURRATINA

GREEN OLIVE TAPENADE, GRILLED ASPARAGUS, PARMA PROSCIUTTO, AGED BALSAMIC GLAZE, OLIVE POACHED ROMA TOMATO

— 19

## SALADS

### WILD RED KALE

HEIRLOOM TOMATO, AVOCADO, SWEET CORN, GARBANZO, FENNEL, FETA, CITRUS DRESSING

— 18

### CAESAR CARDINI

CREAMY GARLIC DRESSING, RUSTIC TORN CROUTONS, WHITE ANCHOVIES

— 18

### GREENHOUSE GROWN BIB LETTUCE

TOASTED PISTACHIOS, DRIED CRANBERRIES, POINT REYES BLUE CHEESE, MAPLE VINAIGRETTE

— 20

### CEDAR RIVER PETITE FILET MIGNON COBB

BUTTER LETTUCE, BACON, HEIRLOOM CHERRY TOMATOES, FARM EGG, POINT REYES BLUE CHEESE, BUTTERMILK HERB DRESSING

— 28

## PIZZA

### SPICY SAUSAGE PIZZA

BROCCOLINI, SWEET PEPPER, TOMATO, CARAMELIZED CIPOLLINI ONION, RICOTTA

— 26

### GRILLED STEAK

WILD MUSHROOMS, SWEET PEPPERS, MARINATED TOMATO, CARAMELIZED ONION, SHAVED PARMIGIANO, ARUGULA, BALSAMIC GLAZE

— 28

### MARGHERITA

MOZZARELLA, BASIL

— 22

## PASTA

### PARMIGIANO REGGIANO CAVATELLI

VINE RIPENED TOMATO SAUCE

— 32

### FIOCCHI DI FORMAGGIO E PERA

ROASTED PEAR, ROBIOLA, GRANA PADANO, TALEGGIO, WHITE TRUFFLE CREAM

— 38

### SEAFOOD SPAGHETTI

MANILA CLAMS, PEI MUSSELS, PRAWNS, PRESERVED MEYER LEMONS, CALABRIAN CHILI BROTH

— 40

### SPAGHETTI ALLA CARBONARA

63 DEGREE FARM EGG, BLACK PEPPER, CREAMY PARMIGIANO SAUCE, PANCETTA

— 38

## SEAFOOD

### PAN SEARED GROUPER

OLIVE OIL WHIPPED POTATO, ROASTED HEIRLOOM CAULIFLOWER, VERJUS

— 41

### ROASTED BRANZINO

TOASTED FARROTTO, BABY CARROTS, ASPARAGUS, SWEET POTATO, KALE, CAULIFLOWER, CORN, GARBANZO, MASCARPONE, LEMON OIL

— 38

## MEATS

### STONE OVEN BAKED VEAL CHOP MILANESE

VINE RIPENED TOMATO, BASIL, PARMIGIANO REGGIANO, ARUGULA, WHITE BALSAMIC VINAIGRETTE

— 42

### HERITAGE BREED POULET ROUGE

STONE OVEN ROASTED MARBLE POTATOES, PEARL ONIONS, PEPPERONCINI PAN JUS

— 36

### "HALF POUND" ANGUS BURGER

SULLIVAN BAKERY SOFT BUN, PROVOLONE CHEESE, THICK CUT BACON, CARAMELIZED ONIONS & ALL THE CONDIMENTS

— 27

### TENNESSEE HONEY GLAZED EDEN FARM PORK CHOP

CHICKPEA PUREE, CARAMELIZED BRUSSELS SPROUTS PANCETTA APPLE HASH

— 42

### GRILLED NEW YORK STRIP

BLACK TRUFFLE WHIPPED POTATO, ROASTED BABY CARROTS, VEAL JUS

— 48

## SIDES

### TRUFFLE FRIES

— 10

### SAUTÉED BROCOLINI

— 10

### BRUSSELS SPROUTS PANCETTA APPLE HASH

— 10

### GRILLED ASPARAGUS

— 10

### PARMIGIANO REGGIANO ROASTED HEIRLOOM POTATO

— 10

### CARAMELIZED WILD MUSHROOMS

— 10

### BLACK TRUFFLE WHIPPED POTATO

— 10

### MAPLE GLAZED ROASTED SWEET POTATOES

— 10