

FALL 2025

CHEF LUCIO BEDON

ABERNETHY'S 

CICCHETTI

pane 6	fiore di zucca 22
sea salt whipped butter	squash blossoms, herbed ricotta
polipo alla griglia 22	burrata caprese 22
grilled octopus, chickpea puree, blistered cherry tomato	heirloom tomato, local burrata, basil oil
prosciutto e melone 23	bruschetta 18
aged 24 months prosciutto, cantaloupe melon	heirloom tomato, genova basil, extra virgin olive oil

PRIMI

pasta & risotto

agnolotti di brasato 30	spaghetti alla carbonara 28
pasta stuffed with braised short rib, parmesan fonduta, truffle essence	guanciale, eggs, creamy parmesan, black pepper
tagliolini al caviale 38	tagliatelle bolognese 28
handmade fresh tagliolini, caviar, lemon juice and zest, cream, parmigiano padano	fresh egg pasta, six-hour braised beef ragu
spaghetti alle vongole 28	risotto porcini 32
fresh manila clams, garlic, white wine	acquerello rice, porcini mushrooms, truffle butter, parmesan

SECONDI

salmone 40
grilled scottish salmon, romesco sauce, charred broccolini
tagliata di manzo 44
prime flat iron steak, arugula, lemon dressing, shaved parmigiano
pollo ai funghi 38
jidori chicken breast, wild mushrooms, mashed potato

CONTORNI - 12

charred broccolini - crispy brussels sprouts - garlic whipped potatoes - baby wild arugula & berry salad

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 22% gratuity will be added to parties of six or more. •Substitutions / modifications politely declined. Please inform your server of any food allergies.