



Dinner 11\_13\_2017

Est. 2016

## starters & salads

### SMALL PLATES

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
FIORE DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossom, tempura batter	9
BRANDADE	icelandic cod mousse, cappers, taggiasche olives, artichoke, toasted ciabatta bread	10

### CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache', pink peppercorn	12
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19
FORMAGGI	taleggio dop, raschera, pecorino gran riserva, gorgonzola, chestnut honey, mostarda	20

### GARDEN

CUORE VERDE	wood grilled little gem lettuce, roasted cherry tomatoes, pistachios, raspadura	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	12
ZUCCA	roasted honey nut squash, butter lettuce, radishes, pea shoots, marinated goat cheese	12
SEPPIA & TRIGLIA	marinated mediterranean cuttlefish&red mullet mixed greens, turnip, citrus	18

### CULTURED & SAVORY

FEGATINI E POLENTA	sautéed jidori chicken liver, braised onions, marsala, polenta	14
LINGUA SALMISTRATA	sliced pickled beef tongue, parsley sauce, taggia olives, arugula salad	15
POLPO	grilled mediterranean octopus, watercress, frisee, champagne dressing, sunchoke purée	19
BRESAOLA	aged air-dried salted beef, garlic aioli, "oro di modena", arugula, diced tomatoes	20

## pasta & risotto

### FLOUR, WHEAT & GRAINS

TORTELLI DI ZUCCA	honey nut squash ravioli, brown butter, sage, aged balsamic	18
PISAREI E FASÖ	house-made bread dumplings, borlotti beans, cured pork, sage, reggiano	18
GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
FOIADE RIPIENE	greens&ricotta stuffed long pasta, foraged mushrooms, sage, reggiano	22
PAPPARDELLE	wide cut long pasta, goose ragu', crispy brussel sprouts, pecorino	26
CAPUNSEI	ricotta dumplings, braised veal shoulder sugo, raspadura, butter&sage	25
PICAGGE NERE	squid ink long pasta, octopus sugo, black mussels, crustacean sauce, artichokes	28
MILANESE	vialone nano rice veronese igp, saffron, wood oven roasted bone marrow, raspadura	26
FUNGHI E FEGATO	carnaroli riserva san massimo rice, foraged mushrooms, foie gras, reggiano	28
TOPINAMBUR	'acquarello' carnaroli rice, sunchokes, dover sole filet, cuttlefish ink	29

## fish & meat

### SEA & MORE

TRIGLIA ALLA LIVORNESE	fast braised european red mullet, cherry tomato, parsley, garlic, toasted bread	34
INZIMINO & CECI	stew mediterranean cuttlefish, garbanzo beans, green chard, reggiano	25

### SLOW BRAISED, SPIT ROASTED & WOOD GRILLED

MANZO ALL'OLIO	slow braised beef shoulder, root vegetables, anchovy oil, potatoes, zucchini	27
STINCHETTO	wood oven roasted pork shank, polenta, green black kale, aromatic herbs	29
ROSA DI MANZO	14-oz prime top sirloin steak, garlic rapini, polenta, gorgonzola cheese	36
AGNELLO SCOTTADITO	grilled lamb chops, garlic baby broccoli, lentils, parsnip puree	35
MAIALINO	spit-roasted suckling pig, guanciale oil-mashed potatoes, roasted peppers, pan jus	42
PIEMONTESE	20-oz piemontese bone-in new york steak, roasted cauliflower, garlic rapini	64

### DAILY

PEZZOGNA AL FORNO	whole red sea bream, fingerling potato, cherry tomato, taggia olives	AQ
COSTATA SENZA OSSO	20 day dry aged prime ribeye, roasted potatoes, blue lake beans, salsa cren	AQ