



LUNCH 11_14_2017

Est. 2016

starters & salads

fried, cured & raw

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian olive oil	20
FIORE DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossom, tempura batter	9

savory, cultured & garden

ZUPPA DI PATATE & PORRI	potato leeks soup, fennel pollen, toasted bread	10
VERDE ALLA GRIGLIA	grilled romaine hearts, roasted cherry tomatoes, pistachios, raspadura	12
VERDURE	savoy spinach, roasted eggplant, red bell peppers, blue lake beans, taggia, farro	12
ZUCCA	roasted honey nut squash, butter lettuce, radishes, pea shoots, marinated goat cheese	12
STRACCIATELLA	white endive, baby kale, mint, sage, stracciatella, toasted almonds	12
TRIGLIA MARINATA	saffron and orange red mullet fillet, pea shoots, capers, wild arugula	14

pasta & risotto

flour, wheat & grains

TORTELLINI IN BRODO	prosciutto stuffed tortellini soup, spinach, parmesan	12
GNOCCHI PIEMONTESI	potato dumplings, castelmagno fonduta, crushed hazelnuts	19
PAPPARDELLE AL PESTO	wide cut egg pasta, arugula pesto, toasted almonds, raspadura	19
PAGLIA & FIENO	white & spinach pasta, rope sausage, black pepper, pecorino cheese	20
CASARECCE	curly eggless buckwheat pasta, ragu' alla bolognese, reggiano	22

rice

TOPINAMBUR	'acquarello' carnaroli rice, sunchokes, dover sole fillet, cuttlefish ink	25
BASSA PADANA	carnaroli riserva san massimo rice, luganega rope sausage, cotechino, grana	24

wood grilled

fish

INZIMINO & CECI	mediterranean cuttlefish stew, garbanzo beans, green chard, reggiano	23
PEZZOGNA AL FORNO	red sea bream fillet, fingerling potatoes, rapini, tomatoes, taggia olives	29

meat

POLLASTRO	spit roasted half mary's chicken, arugula, roasted beets, carrots, red onions	24
PALETTA E SALSICCIA	pork shoulder blade, italian sausage, sweet peppers, roasted potatoes	25
TAGLIATA DI MANZO	14oz flat iron steak, wild arugula, raspadura, anchovy butter	32

polpetta svizzera

AMERICANA	¾ pound ground beef, spicy aioli, peppers, pancetta, gruyere, potato skins	24
ITALIANA	¾ pound ground beef, pesto, heirloom tomato, burrata, arugula, potato skins	24

piatti del giorno

TACCHINO	turkey roulade, chestnuts, leeks, tuscan kale, olive oil mashed potatoes, jus	24
AGNELLO SCOTTADITO	grilled marinated lamb chops, heirloom tomato salad	35