



Dinner 12_06_2017

Est. 2016

starters & salads

SMALL PLATES

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
FIORE DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossom, tempura batter	9
PATE' DI POLPO	mediterranean octopus mousse, capers, roasted tomatoes, toasted ciabatta bread	9

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
BATTUTA DI SALMONE	hand cut king salmon tartar, shallots, fennel coulis, caper dust	20
BRESAOLA	aged air-dried salted beef, garlic aioli, "oro di modena", arugula, diced tomatoes	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
SÖCA	roasted honey nut squash, butter lettuce, radishes, pea shoots, marinated goat cheese	12
AUTUNNALE	pickled beef tongue salad, kohlrabi, purple cabbage, onion, carrot, quail egg	16

CULTURED & SAVORY

POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19
FORMAGGI	taleggio dop, raschera, pecorino allo zafferano, gorgonzola, chestnut honey, mostarda	20
PROSCIUTTO DI SAN DANIELE	northern italian 24 month salt cured ham, grilled persimmon	22

pasta & risotto

FLOUR, WHEAT & GRAINS

CRESPELLE D' OCA	mary's goose stuffed chestnut crespelle, béchamel, mostarda di cremona	18
GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
PAPPARDELLE ALLA BOLOGNESE	wide cut egg pasta, ragu' alla bolognese, reggiano	20
TORTELLONI	braised turkey filled handmade potato ravioli, brown butter, sage, reggiano	22
PISAREI AL CINGHIALE	house-made bread dumplings, wild boar sugo, reggiano	22
MAFALDINE	wide cut long chestnut pasta, braised mary's goose leg, cavoletti, pecorino	22
CAPUNSEI	ricotta dumplings, braised veal shoulder sugo, raspadura, lemon zest	23
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26
PORCINI TARTUFATI	carnaroli riserva san massimo rice, porcini, pecorino moliterno al tartufo	28
MARESANA	'acquarello' carnaroli rice, langoustine tails, turbot, mussels, crustacean sauce	32

fish & meat

SEA & MORE

SALMONE ALLA GRIGLIA	wood grilled chinook salmon filet, spinach, braised umbrian lentils	28
DENTICE	imported pink snapper filet, braised ceci beans, leeks, tuscan kale, black mussels	36

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, tuscan kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, baby broccoli, parsnip purée, roasted tomatoes	35
ROSA DI MANZO	14 oz. prime top sirloin steak, blue lake beans, polenta, gorgonzola cheese	36
MAIALINO	spit-roasted suckling pig, guanciaie mashed potatoes, artichokes, pan jus	42
LOMBATA	18-oz bone-in new york steak, creekstone farm black angus, cauliflower, brussels sprouts	58

DAILY

CARNE BOVINA	30-day aged prime ny steak, garlic rapini, fingerlings, anchovy butter	62
COSTATA SENZA OSSO	20-day dry aged prime ribeye, roasted potatoes, grilled endive	AQ