



LUNCH 12_06_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
FIORE DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossom, tempura batter	9
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	20

savory, cultured & garden

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
AUTUNNALE	pickled beef tongue salad, kohlrabi, purple cabbage, onion, carrot, quail egg	16

pasta & risotto

flour, wheat & grains

MINISTRA DI POLLO	spit roasted mary's chicken soup, maltagliati, kale, carrots, potatoes	12
TORTELLI DI ZUCCA	honey nut squash ravioli, brown butter, sage, aged balsamic	18
CREPPELLE D' OCA	mary's goose stuffed chestnut crespelle, béchamel, mostarda di cremona	18
PAPPARDELLE AL PESTO	wide cut egg pasta, arugula pesto, toasted almonds, raspadura	19
PISAREI AL CINGHIALE	house-made bread dumplings, wild boar sugo, reggiano	22
CASARECCE	curly eggless buckwheat pasta, ragu' alla bolognese, reggiano	22
AGNOLOTTI	cod filled ravioli, mussel, peperoncini, cherry tomatoes, crispy artichokes	24

Rice

BASSA PADANA	carnaroli riserva san massimo rice, luganega rope sausage, cotechino, grana	24
PESCE	carnaroli 'acquarello' rice, grilled turbot filet, lace fat, cabbage, fennel	32

wood grilled

fish

SALMONE ALLA GRIGLIA	wood grilled chinook salmon filet, spinach, braised umbrian lentils	28
DENTICE	imported pink snapper filet, artichokes, cherry tomatoes, fingerling potatoes	32

meat

POLLASTRO	spit roasted half chicken, arugula, roasted beets, carrots, red onions	24
PALETTA E SALSICCIA	pork shoulder blade, italian sausage, brussels sprouts, roasted potatoes	25
TAGLIATA DI MANZO	14oz flat iron steak, wild arugula, raspadura, balsamic reduction	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

UOVA AL TEGAMINO	soft poached free range duck egg, cherry tomato pancetta, bell peppers	18
MANZO ALL'OLIO	slow braised beef shoulder, root vegetables, anchovy oil, potatoes, zucchini	27
AGNELLO SCOTTADITO	grilled lamb chops, baby broccoli, parsnip purée, roasted tomatoes	35