

Dinner 01\_12\_2018

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
PATE' DI POLPO	mediterranean octopus mousse, grilled ciabatta, whipped lardo, radish	10
CROCCHETTE	fried wild mediterranean fish croquette, lemon & caper aioli	10
FAGIOLI DI MARE	marinated white anchovies, beans, farro, beets, mixed greens, duck egg crumble	12

**CURED & RAW**

SALAME FELINO	hand cut baganza valley salami, saffron pecorino, fresh pear, grape mustard	16
PROSCIUTTO DI SAN DANIELE	northern italian 24-month salt cured ham, grilled persimmons	18
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19

**GARDEN**

CUORE VERDE	wood grilled little gem lettuce, roasted cherry tomatoes, pistachios, raspadura	12
SÖCA	roasted honey nut squash, butter lettuce, radish, pea shoots, marinated goat cheese	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	12
AUTUNNALE	pickled beef tongue salad, kohlrabi, purple cabbage, red onion, carrot, frisée	14

**CULTURED & SAVORY**

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19
FORMAGGI	teleggio dop, alp blossom, raschera, montagne de chevre, honey, mostarda	20

pasta & risotto

**FLOUR, WHEAT & GRAINS**

CAPPELLACCI	stracciatella ravioli, pistachio, parmigiano reggiano, garlic, lime zest	18
GNOCCHI PIEMONTESI*	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	22
PISAREI AL SUGO	house-made bread dumplings, braised beef cheek, sunchoke, grana	23
MAFALDINE	wide cut long chestnut pasta, braised wild boar, pea shoots, pecorino	24
PAPPARDELLE	long wide pasta, braised beef back ribs sauce, cavoletti, pecorino	24
ASTICE AL CACAO	long cocoa pasta, maine lobster, langoustine tails, saltspring mussels	36

**RISOTTI**

ANGUILLA	vialone nano rice, grilled mediterranean eel, fish sugo, crispy artichokes	24
FUNGHI*	carnaroli riserva san massimo, foraged mushrooms, pecorino moliterno al tartufo	26
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26

fish & meat

**SEA & MORE**

CERNIA AI CECI	sautéed pink grouper, garbanzo beans, radish greens, crustacean&fish sauce	28
BRANZINO ALLA GRIGLIA	20-oz grilled mediterranean seabass, celery root puree, roasted beets	60

**SLOW BRAISED, SPIT ROASTED & WOOD GRILLED**

STINCHETTO	wood oven roasted pork shank, polenta, black kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, rapini, parsnip purée, roasted tomatoes	36
ROSA DI MANZO	14-oz prime top sirloin steak, blue lake beans, artichokes, polenta concia	36
OSSO BUCO DI VITELLO	wood oven veal ossobuco, saffron fregola, aromatic herbs	38
NODINO DI VITELLO	grilled 20-oz dutch veal t-bone, cured pork, cipollinis, sage, polenta	45
CARNE BOVINA	30-day aged prime ny steak, mixed cauliflower, red bliss potatoes, anchovy butter	62

daily

MAIALINO	spit-roasted luganega stuffed suckling pig, guanciale mashed potatoes, brussel sprouts	46
RISOTTO AL TARTUFO NERO	'acquerello' carnaroli rice, black melanosporum truffle (7 g)	60
COSTATA SENZA OSSO	20-day dry aged prime ribeye, roasted potatoes, blue lake beans, salsa cren	AQ

\*add italy's black truffle [tuber melanosporum] to specially marked items (3g) 18