



Dinner 02\_13\_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

### CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
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

MISTA e PERE	simple mixed green salad, grated carrots, shaved pears, champagne vinaigrette	11
CUORE VERDE	wood grilled little gem lettuce, roasted cherry tomatoes, pistachios, raspadura	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	12
CAVOLO ROSSO	red&green cabbage, borlotti beans, oranges, roasted red onions, frisée	12

### CULTURED & SAVORY

CROSTONE	pistachio mortadella, gorgonzola fondente, olivata, grilled ciabatta	12
POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19
FORMAGGI	casatica di bufala, alp blossom, raschera, goat toma, mostarda di pere	20

## pasta & risotto

GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	19
AGNOLOTTI	braised beef ravioli, foraged mushrooms, red wine sauce, thyme, reggiano	22
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	22
PISAREI AL SUGO	house-made bread dumplings, nebbiolo beef cheeks, sunchoke purée, grana	22
MAFALDINE	wide cut long chestnut pasta, braised oxtail sugo, cavoletti, pecorino	23
TAGLIATELLE AL CACAO	long cocoa pasta, maine lobster, langoustine tails, salt spring mussels	32

### RISOTTI

CARCIOFI E GORGONZOLA	carnaroli aquarello rice, artichokes, cremoso al gorgonzola	23
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26

## fish & meat

SALMONE ALLA GRIGLIA	wood grilled wild quinalt river salmon, braised umbrian lentils, cordyceps	28
PESCE SPADA AI FERRI	grilled swordfish, blue lake beans, lobster sauce, polenta	32

### 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, rapini, parsnip purée, roasted cherry tomatoes	36
ROSA DI MANZO	wood grilled 14-oz prime top sirloin steak, green&black peppercorn sauce	36
NODINO DI VITELLO	grilled 20-oz pasture veal porterhouse, cipollini, sage, polenta	45
MAIALINO	spit-roasted stuffed suckling pig, guanciale, mashed potatoes, brussel sprouts	46
CARNE BOVINA	30-day aged prime ny steak, roasted cauliflower, garlic blue lake beans	58

## daily

BRANZINO ALLA GRIGLIA	20-oz grilled mediterranean seabass, grilled romanesco, polenta	60
COSTATA SENZA OSSO	20-day dry aged prime ribeye, roasted potatoes, mushrooms, cren	AQ