

Lunch 03_13_2018

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 extra virgin olive oil	19

SAVORY, CULTURED & GARDEN

MISTA	mixed greens, shaved carrots, toasted hazelnuts, shaved pears, raisins	12
CAVOLO ROSSO	red&green cabbage, borlotti beans, oranges, roasted red onions, fris�e	12
STRACCIATELLA	white endive, baby kale, mint, sage, stracciatella, toasted almonds	12
CUORE VERDE	wood grilled little gem lettuce, roasted cherry tomatoes, pistachios, raspadura	12

pasta & risotto

FLOUR, WHEAT & GRAINS

VELLUTATA DI ZUCCA	pumpkin and butternut squash soup, rosemary toasted bread, raspadura	10
MINISTRA DI POLLO	spit roasted mary's chicken soup, maltagliati, kale, carrots, potatoes	12
PISAREI E VERDURE	house-made bread dumplings, seasonal vegetables, chili, reggiano	18
GNOCCHI PIEMONTESI	house-made potato dumplings, castelmagno fonduta, crushed hazelnuts	18
VESUVIOTTI	bronze drawn semola pasta, butcher ragu', parmesan	21
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	22
TORTELLI	escarole&raisin ravioli, arugula pesto, toasted almond, grana	22
PAPPARDELLE	long wide pasta, braised wild boar sauce, cavaletti, pecorino	22

RICE

ZUCCA&PISTACCHI	carnaroli acquerello rice, butternut squash, toasted pistachio, raspadura	24
POLLO	veronese igp vialone nano rice, chicken oysters, arrosto sauce, sage	25

wood grilled

FISH

POLPO E FAGIOLI	charred mediterranean octopus, borlotti beans, cured pork, sage, reggiano	24
ANGUILLA AL CARBONE	charred salt water eel, brussel sprouts, crispy polenta, parsley oil	26

MEAT

PALETTA E SALSICCIA	pork shoulder blade, italian sausage, brussel sprouts, roasted potatoes	23
POLLASTRO	spit roasted half mary's chicken, arugula, roasted beets, carrots, red onions	23
TAGLIATA DI MANZO	9-oz flat iron steak, gorgonzola fondente, wild arugula	27

LA SVIZZERA

AMERICANA	3/4 pound ground beef, spicy aioli, peppers, pancetta, gruyere, potato skins	24
ITALIANA	3/4 pound ground beef, pesto, heirloom tomato, burrata, arugula, potato skins	24

piatti del giorno

FETTUNTA	braised pork shank, red cabbage slaw, fried egg, salsa cren, ciabatta, salad	18
BACCALA ALLA VICENTINA	milk braised mediterranean salt cod, onions, polenta	24
PESCE SPADA	wood grill swordfish, umbrian lentils, sugar snap peas, cherry tomato, capers	27