

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
FIORI DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9
ALICI MARINATE	marinated wild mediterranean white anchovies, peas, roasted peppers, crostini	9
PATE' DI POLPO	mediterranean octopus mousse, grilled ciabatta, cucumber, radish, basil	9

CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
BRESAOLA	aged air-dried salted beef, aioli, roasted peppers, radicchio, crushed walnuts	18
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19

GARDEN

CUORE VERDE	wood grilled boston lettuce, roasted cherry tomatoes, pistachios, raspadura	12
ASPARAGI	shaved green asparagus, fava beans, butter lettuce, crema alle erbe, lemon zest	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	13
CARCIOFATA	shaved baby artichokes, snap peas, frisée, aged sheep cheese, black sesame seeds	16

CULTURED & SAVORY

POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19
PROSCIUTTO DI SAN DANIELE	northern italian 24-month salt cured ham, balsamic figs	20
FORMAGGI	caciocavallo, su nuraghe, salva cremasco, ocelli foglie di castagno, mostarda, honey	22

pasta & risotto

GNOCCHI GORGONZOLA	house-made potato dumplings, gorgonzola fonduta, toasted walnuts	19
FOIADE RIPIENE	greens&ricotta stuffed long pasta, foraged mushrooms, sage, reggiano	22
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	23
TORTELLI	calamari&eggplant ravioli, local squid, roasted artichoke, tomatoes	23
PISARELLI	house-made bread dumplings, lamb osso buco sugo, sunchoke purée	24
TAGLIATELLE	long narrow pasta, braised duckling sugo, cavoletti, pecorino	24
TRENETTE	long buckwheat pasta, wild boar sauce, crispy cordyceps mushrooms	24

RISOTTI

VERDE	carnaroli riserva san massimo rice, green asparagus, pea tendrils, salva cremasco cheese	22
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26

fish & meat

ANGUILLA AL CARBONE	charred salt water eel, borlotti beans, cured pork, sage, reggiano	26
SPADA E SCAMPONE	grilled swordfish, butterflied langoustine, ceci beans, tomatoes, capers	38
GUANCIA DI MANZO	nebbiolo braised beef cheeks, radicchio, olive oil-mashed potatoes	28
STINCETTO	wood oven roasted pork shank, polenta, black kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, asparagus, parsnip purée, cherry tomatoes	36
ROSA DI MANZO	wood grilled 14-oz prime top sirloin steak, green&black peppercorn sauce	39
NODINO DI VITELLO	grilled 20-oz pasture veal porterhouse, cipollini onions, sage, polenta	45
MAIALINO	spit-roasted stuffed suckling pig, guanciaie mashed potatoes, blue lake beans, sage	46
CARNE BOVINA	20-day aged flannery's prime ny steak, brussels sprouts, fingerling potatoes	58

daily

PETTO D'ANATRA	seared duck breast, snow peas, yellowfoot mushrooms, farro, blueberry coulis	26
BRANZINO	grilled whole mediterranean boneless seabass, roasted beets, heirloom carrots, squash	49
COSTATA SENZA OSSO	20-day dry aged flannery's prime ribeye, potatoes, garlic rapini, salsa cren	AQ