



Dinner 05\_16\_2018

Est. 2016

### starters & salads

#### SMALL PLATES

OLIVE	mixed marinated italian olives, oranges, ginger, extra virgin olive oil, rosemary, ciabatta	6
RUSTICO	roasted eggplant&peppers, tomato rub, basil, anchovy in oil, crostini	6
FIORI DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9
PATE' DI POLPO	mediterranean octopus mousse, grilled ciabatta, cucumber, radish, basil	9
CROSTONE	pistachio mortadella, parmigiano fonduta, olivata, grilled ciabatta	10
CALAMARI	swordfish mousse stuffed calamari, parsley mashed potatoes, fava beans	13

#### GARDEN

CUORE VERDE	wood grilled boston lettuce, roasted cherry tomatoes, pistachios, raspadura	12
BIETOLA	baby chard leaves, roasted beets, spring onions, black sesame seeds	12
ASPARAGI	shaved green&purple&white asparagus, fava beans, butter lettuce, crema alle erbe	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	13

#### SAVORY & CURED & RAW

LARDO AL PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	12
BRESAOLA E TALEGGIO	cheese, aged air-dried salted beef, onion compote, crostini	15
GRANCHIO MORBIDO	pan seared soft-shell blue crab, shishito peppers, heirloom carrots, aioli	16
LINGUA SALMISTRATA	sliced pickled beef tongue, parsley sauce, taggia olives, arugula salad	16
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19
POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19

### pasta & risotto

GNOCCHI GORGONZOLA	house-made potato dumplings, gorgonzola fonduta, toasted walnuts	19
FOIADE RIPIENE	greens&ricotta stuffed long pasta, braised leek sauce, sage, reggiano	20
CASARECCE	buckwheat curly pasta, butcher's ragu, parmesan	22
CAPUNSEI	ricotta dumplings, braised veal shoulder, raspadura, lemon zest	23
PISARELLI	house-made bread dumplings, braised lamb ossobuco sauce, sunchoke purée	24
PAPPARDELLE ALLA NORCINA	whole wheat pasta, luganega sausage, anchovy oil, black truffle	30
TAGLIATELLE AL CACAO	long cocoa pasta, maine lobster, langoustine tails, mussels, tomatoes	34
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26
RISOTTO ALLA QUAGLIA	carnaroli rice, grilled marinated semiboneless quail, porcini, pecorino	28

### fish & meat

ANGUILLA AL CARBONE	charred salt water eel, green asparagus, polenta, gremolata	26
TRIGLIA alla LIVORNESE	braised red mullet, tomatoes, olives, capers, fregola, basil, lobster broth	29
RANA PESCATRICE	pan seared monkfish, lardo, umbrian lentils, charred yellow corn	30
GUANCIA DI MANZO	nebbiolo braised beef cheeks, cipollotto, olive oil-mashed potatoes	28
STINCETTO	wood oven roasted pork shank, polenta, black kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, haricot vert, parsnip purée, cherry tomatoes	36
CARRE DI MAIALE	roasted bone-in 16-oz pork loin, grilled fennel, guanciale potato mash	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
CARNE BOVINA	20-day aged flannery's prime ny steak, heirloom carrots, fingerling potatoes	58

### daily

RISOTTO ASTICE	carnaroli riserva san massimo rice, lobster broth, yellow corn, langoustine	29
BISTECCA AI FERRI	flannery's prime ribeye steak, roasted potatoes, garlic broccolini, salsa cren	5/oz