

Lunch 05_16_2018

Est. 2016

starters & salads

SMALL PLATES

OLIVE	mixed marinated italian olives, orange, ginger, extra virgin olive oil, rosemary, ciabatta	6
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
RUSTICO	roasted eggplant&peppers, tomato rub, basil, anchovies in oil, crostini	6
FIORI DI ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9
BRESAOLA E TALEGGIO	cheese, aged air-dried salted beef, onion compote, crostini	12

SAVORY, CULTURED & GARDEN

ASPARAGI	shaved green&white&purple asparagus, fava beans, butter lettuce, crema alle erbe	12
STRACCIATELLA	baby kale, white endive, mint, sage, stracciatella, toasted almonds	12
BIETOLA	baby chard leaves, roasted beets, spring onions, black sesame seeds	12
CALAMARI	marinated squid, potatoes, green beans, peas, radishes, mixed greens, parsley dressing	14
CARPACCIO DI MANZO	seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil	19

pasta & risotto

FLOUR, WHEAT & GRAINS

ZUPPA DI POLLO	spit roasted mary's chicken soup, maltagliati, kale, carrots, potatoes	12
VELLUTATA DI PISELLI	spring english pea soup, parmesan fondue, mint toasted bread	12
PISAREI	house-made bread dumplings, seasonal vegetables, chili, reggiano	18
PAGLIA & FIENO	white&spinach pasta, luganega rope sausage, sage, reggiano	18
TORTELLI	beef ravioli, nebbiolo braised red onions, arrosto sauce, shaved pecorino	20
TRECCIONI	eggless durum wheat curly pasta, butcher's ragu, parmesan	20
GNOCCHI AL SUGO	house-made potato dumplings, lamb ossobuco sauce, raspadura	22
TAGLIATELLE AL CACAO	long cocoa pasta, wild boar sugo, shaved ricotta di bufala	22

RICE

BASSA PADANA	veronese igp vialone nano rice, luganega rope sausage, cotechino, grana	20
ASTICE	carnaroli riserva san massimo rice, lobster broth, grilled yellow corn, langoustine tails	22

wood grilled

FISH

POLPO E FAGIOLI	charred mediterranean octopus, borlotti beans, cured pork, sage, reggiano	24
PESCE SPADA	wood grill wild swordfish, fingerling potato, snow peas, olives, capers, tomato	25

MEAT

PALETTA E SALSICCIA	pork shoulder blade, italian sausage, snow peas, potatoes	23
POLLASTRO	spit roasted half mary's chicken, arugula, carrots, red onions, roasted beets	23
MANZO AL PEPE	wood grilled 9-oz prime top sirloin steak, green&black peppercorn sauce	28
AMERICANA	1/2 pound ground beef, spicy aioli, peppers, pancetta, gruyere, potato skins	18
ITALIANA	1/2 pound ground beef, pesto, heirloom tomato, burrata, arugula, potato skins	18

piatti del giorno

FETTUNTA	braised pork shank, red cabbage slaw, fried egg, salsa cren, ciabatta, salad	18
AGNELLO SCOTTADITO	grilled lamb chops, roasted zucchini, parsnip purée, cherry tomatoes	24
GUANCIA DI MANZO	nebbiolo braised beef cheeks, spinach, olive oil-mashed potatoes	28