

Lunch 06_13_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
BRUSCHETTA	sauteed agretti saltwort, pork loin, tomato confit, marjoram, parmesan fonduta	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

SAVORY, CULTURED & GARDEN

POLLO TONNATO	romaine lettuce, green beans, grilled fennel, chicken, tonnato dressing	12
BARBABIETOLA	baby kale leaves, roasted beets, stracciatella, black sesame seeds	12
CALAMARI	marinated local squid, garbanzo&borlotti beans, roasted corn, heirloom tomatoes	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 SEDANO	green and celery root soup, crumble blue cheese, crostini	12
PISAREI	house-made bread dumplings, seasonal vegetables, chili, reggiano	18
PAGLIA & FIENO	white&spinach pasta, luganega rope sausage, sage, reggiano	18
GNOCCHI PIEMONTESI	house-made potato dumplings, castel magno fonduta, toasted hazelnuts	19
NASTRINI ROSSI	tomato long wide pasta, basil-fennel pesto, burrata cheese	19
TAGLIATELLE AL CACAO	long cocoa pasta, braised beef cheek, ricotta di bufala	20
CASARECCE	eggless buckwheat curly pasta, butcher's ragu, parmesan	20

RICE

FUNGHI	carnaroli riserva san massimo rice, chanterelle, cauliflower, porcini mushrooms, pecorino	22
GRANCHIO	veronese igp vialone nano, stewed soft-shelled crab, tomatoes, english peas	26

wood grilled

FISH

SEPPIA ALLA GRIGLIA	wood grilled mediterranean cuttlefish, charred red little gem, lobster sauce	22
POLPO E FAGIOLI	charred mediterranean octopus, borlotti beans, cured pork, sage, reggiano	24

MEAT

PALETTA E SALSICCIA	pork shoulder blade, italian sausage, snow peas, potatoes	23
MANZO AL PEPE	wood grilled 9-oz prime top sirloin steak, green&black peppercorn sauce	28
MODENA*	grilled pancetta cotta, salsa verde, grilled zucchini, balsamic reduction, white bread, salad	16
COTOLETTA DI POLLO*	breaded chicken breast, tomato confit, goat cheese, ciabatta, salad	16
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

*UOVA add egg to your panino 2

piatti del giorno

ANATRA	dug leg confit, grilled polenta taragna, tuscan kale	22
SPADA ALLA GRIGLIA	charred spada, spigarello, roasted peppers, capers, olives, gremolata	28