

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