



Dinner 07_11_2018

Est. 2016

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
RUSTICO	roasted eggplant&peppers, tomato rub, basil, anchovies in oil, crostini	6
FEGATINI	chicken liver mousse, marsala braised onions, crispy sage, pate a choux	6
FIORI di ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9
BRUSCHETTA	sauteed purslane, pork loin, tomato confit, marjoram, robiola fonduta	10

GARDEN

CUORE VERDE	wood grilled romaine lettuce, roasted cherry tomatoes, almonds, raspadura	12
BARBABIETOLA	baby chard leaves, roasted beets, stracciatella, black sesame seeds	12
FAVE e ASPARAGI	fava beans, asparagus, butter lettuce, crème alle herbe, shaved goat cheese	12

SAVORY & CURED & RAW

LARDO al PEPE	cured pork back fat, chestnut honey dressing, mache, pink peppercorn	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
POLPO	grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée	19
DEGUSTAZIONE	30 months parmigiano reggiano, formaggio di capra, bresaola, heirloom melon	20

pasta & risotto

FOIADE RIPIENE	greens&ricotta stuffed long pasta, fava bean, green peas, sage, reggiano	20
TORTELLI di POLPO	octopus stuffed pasta, fennel, taggia olives, english peas, tomato	22
GNOCCHI al SUGO	house-made potato dumplings, braised veal shoulder sugo, castelmagno fonduta	23
PISARELLI	house-made bread dumplings, braised lamb osso buco sauce, parsnip purée	24
PAPPARDELLE alla NORCINA	whole wheat pasta, luganega sausage, anchovy oil, black truffle	26
TAGLIATELLE al CACAO	long cocoa pasta, main lobster, langoustine, mussels, tomatoes, basil	35
RISOTTO FUNGHI	carnaroli riserva san massimo rice, porcini&chanterelle mushrooms, moliterno	24
MILANESE	veronese igp vialone nano rice, saffron, wood oven roasted bone marrow, raspadura	26

fish & meat

ANGUILLA al CARBONE	charred salt water eel, roasted beets, heirloom carrots, arugula sauce	24
PESCE SPADA	wood grilled wild swordfish, capers, olives, heirloom eggplant, tomato pesto	28
GUANCIA di MANZO	nebbiolo braised beef cheeks, baby red chard, olive oil-mashed potatoes	28
STINCHETTO	wood oven roasted pork shank, polenta, tuscan kale, aromatic herbs	29
AGNELLO SCOTTADITO	grilled lamb chops, roasted eggplant, 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

Daily

ANATRA	duck leg confit, seared duck breast, chanterelle mushrooms, romano beans, duck jus	32
CARRE di MAIALE	roasted bone-in 16-oz pork loin, grilled fennel, guanciaie potato mash	36
BISTECCA ai FERRI	flannery's prime ribeye steak, roasted potatoes, asparagus, salsa cren	5/oz