

in traditional family style dining, food is served on platters and guests serve themselves.

SIXTY-FIVE (\$65)

ANTIPASTO

frisceu vegetable sage fritters, red onions, boston lettuce (V)

farinata chickpea flour, garda olive oil, cracked pepper (V) (GF)

carpaccio di manzo seared beef sirloin, arugula, raspadura, ligurian extra virgin olive oil (GF)

PRIMO

gnocchi house-made potato gnocchi, castelmagno fonduta, chives (V)

milanese vialone nano rice veronese igp, saffron, wood oven roasted bone marrow, raspadura (GF)

IL SECONDO (choice of)

manzo all'olio slow braised beef shoulder, root vegetables, anchovy-oil, potatoes, natural jus (GF)

market fish fresh fish of the day (GF)

pisarei e verdure house-made bread dumplings, seasonal market vegetables, reggiano (V)

pollastro spit roasted mary's chicken, potatoes, market vegetables (GF)

DOLCE

cannoncini house made puff horns, vanilla cream, tart cherry marmalade, pistachios (V)

(GF) gluten free

(V) vegetarian

***menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

SEVENTY-FIVE (\$75)

APERITIVO

frisceu vegetable sage fritters, red onions, boston lettuce (V)

lardo al pepe cured pork back fat, chestnut honey dressing, mache, pink peppercorn (GF)

formaggi selection of imported cheese, orange blossom honey, strawberry mostarda (V)

ANTIPASTO

polpo grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée

stracciatella baby kale, white endive, mint, sage, stracciatella, toasted almonds (GF) (V)

mista e pere simple mixed green salad, grated carrots, shaved pears, champagne vinaigrette (GF) (V)

PRIMO

gnocchi house-made potato gnocchi, castelmagno fonduta, chives (V)

bassa padana arborio rice, luganega rope sausage, cotechino, grana padano (GF)

IL SECONDO (choice of)

manzo all'olio slow braised beef shoulder, root vegetables, anchovy-oil, potatoes, natural jus (GF)

market fish fresh fish of the day (GF)

pisarei e verdure house-made bread dumplings, seasonal market vegetables, reggiano (V)

pollastro spit roasted mary's chicken, potatoes, market vegetables (GF)

DOLCE

castagnole freshly fried doughnuts, anise sugar, salty bourbon caramel sauce (V)