



Lunch 07\_11\_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     | grilled summer squash, 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 |
| FAVE e ASPARAGI    | fava beans, asparagus, butter lettuce, crème alle herbe, shaved pecorino        | 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 |
| ZUPPA FREDDA di CAROTE | cold heirloom carrot soup, goat cheese, toasted pistacchios, basil oil | 12 |
| GNOCCHI PIEMONTESI     | house-made potato dumplings, castelmagno, fonduta, crushed hazelnut    | 18 |
| PISARELLI              | house-made bread dumplings, fresh tomato, basil, aged goat cheese      | 18 |
| PAGLIA & FIENO         | white&spinach pasta, luganega rope sausage, sage, reggiano             | 18 |
| PAPPARDELLE al PESTO   | whole wheat pasta, arugula pesto, raspadura                            | 19 |
| CASARECCE              | eggless buckwheat curly pasta, butcher's ragu, parmesan                | 20 |
| TORTELLI di POLPO      | octopus stuffed pasta, fennel, taggia olives, english peas, tomato     | 20 |

### RICE

|                      |  |    |
|----------------------|--|----|
| RISOTTO all' ACCIUGA | viaolone rice, anchovies, fresh onion, crispy sage, capers, tomato confit    | 22 |
| RISOTTO FUNGHI       | carnaroli riserva san massimo rice, porcini&chanterelle mushrooms, moliterno | 24 |

## wood grilled

### FISH

|                     |   |    |
|---------------------|---|----|
| POLPO e FAGIOLI     | charred mediterranean octopus, borlotti beans, cured pork, sage, reggiano | 24 |
| ANGUILLA al CARBONE | charred salt water eel, roasted beets, heirloom carrots, arugula sauce    | 24 |

### MEAT

|                     |   |    |
|---------------------|---|----|
| PALETTA E SALSICCIA | pork shoulder blade, italian sausage, blue lake beans, potatoes                               | 23 |
| POLLO allo SPIEDO   | spit roasted mary's chicken, rosemary fingerling potato, heirloom carrots                     | 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 |
| 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

|                 |  |    |
|-----------------|--|----|
| PESCE SPADA     | wood grill wild swordfish, capers, olives, heirloom eggplant, tomato pesto | 26 |
| CARRE di MAIALE | roasted bone-in pork loin, grilled fennel, guanciaie potato mash           | 26 |