



Lunch 08\_10\_2018

Est. 2016

## starters & salads

### SMALL PLATES

OLIVE	mixed marinated italian olives, orange, ginger, extra virgin olive oil, rosemary, ciabatta	6
BRUSCHETTA	grilled summer squash, pork belly, tomato confit, marjoram, parmigiana fonduta	6
RUSTICO	roasted eggplant&peppers, tomato rub, basil, anchovies in olive oil, crostini	6
FRISCEU	vegetable sage fritters, red onion, boston lettuce	6
CROCCHETTE di POLPO	octopus&potato croquettes, spicy aioli	8
FIORI di ZUCCA	crescenza-reggiano-pecorino stuffed zucchini blossoms, tempura batter	9

### SAVORY, CULTURED & GARDEN

BARBABIETOLA	baby kale leaves, roasted beets, stracciatella, black sesame seeds	12
PISELLI e ZUCCHINI	marinated squash, english peas, butter lettuce, crème alle herbe, pecorino	12
CUORE VERDE	wood grilled romaine lettuce, roasted cherry tomatoes, almonds, raspadura	12
NETTARINA	grilled nectarines, marinated chanterelles, lardons, mixed greens, pistachios	13
NIZZARDA	oil-poached swordfish, heirloom beans, tomato confit, fingerlings, egg, mixed greens	13
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
GAZPACHO	cold heirloom tomato soup, peppers, marinated goat cheese, basil	12

PISARELLI	house-made bread dumplings, fresh tomato, basil, smoked ricotta	18
PAPPARDELLE al PESTO	whole wheat pasta, wild arugula pesto, raspadura	18
PAGLIA e FIENO	white&spinach pasta, luganega sausage, sage, reggiano	19
CASARECCE	eggless buckwheat curly pasta, braised lamb osso buco sugo, pecorino	20
VESUVIOTTI	eggless wheat semolina curly pasta, butcher's ragu, parmegiano	20
NASTRINI ROSSI	tomato long pasta, braised wild boar sauce, gruyere cheese	22

### RICE

RISOTTO VICANO	acquerello rice, spring salt mussels, langoustine, lobster broth, lemon zest	24
RISOTTO ZAFFERANO e GUANCIA	vialone nano rice, saffron, braised beef cheek	24

## wood grilled

### FISH

POLPO e FAGIOLI	charred octopus, borlotti beans, cured pork, sage, reggiano	24
SPADA alla GRIGLIA	grilled swordfish, roasted summer squash, basil, tomato	29

### MEAT

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*	culatello cotto, salsa verde, grilled zucchini, balsamic reduction, white bread, salad	16
PALETTINA*	grilled pork shoulder, savoy spinach, goat cheese, horseradish aioli, 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

PORCELLINO	slow cooked compressed pork belly, grilled fennel, olive oil mashed potato	26
AGNELLO SCOTTADITO	grilled lamb chops, roasted eggplant, english peas, parsnip puree	28