



antipasti

SMALL PLATES

OLIVE mixed olives orange ginger linguas	6
RUSTICO eggplant&pepper tomato basil anchovies	6
FRISCEU red onion&lettuce fritters sage	6
FEGATINI chicken liver mousse pate a choux	8
PATE'di POLPO octopus mousse cotechino ciabatta	9
BRUSCHETTA zucchini pork belly tomato fonduta	10
FRITTINO cheese stuffed calamari cauliflower olives	12

GARDEN

BARBABIETOLA	12
baby chard beets stracciatella sesame seeds	
MERCATINO	12
greens carrots celery apples radishes pistachios	
CALAMARI	14
calamari lettuce yellow beans garbanzo indigo tomatoes	
GRIGLIA di CESARE	14
little gem raspadura black crumble cherry tomatoes	

SAVORY & CURED & RAW

PAPPA al POMODORO tomato soup basil stracciatella	12
LARDO cured pork back fat chestnut honey sorrel	14
CARPACCIO seared beef sirloin arugula raspadura	19
POLPO grilled octopus watercress sunchoke purée	19
SALUME italian charcuterie stracciatella ciabatta	24

primi

PASTA

GNOCCHI*	19
house-made potato dumplings castelmagno hazelnuts	
CARAMELLE	21
roasted squash ravioli brown butter sage reggiano	
CAPUNSEI	26
ricotta dumplings veal shoulder sugo raspadura	
PISARELLI	26
bread dumplings chanterelles moliterno al tartufo	
AGNOLOTTI	29
aged ribeye ravioli parmesan fondue dark jus	
TAGLIATELLE	36
cocoa pasta lobster langoustine mussels tomatoes basil	

RISOTTO

VERDE vialone pesto goat cheese wild arugula	20
BASA PADANA carnaroli luganega sausage cotechino	24
MILANESE vialone saffron bone marrow raspadura	26

secondi

FISH

BRANZINO	32
seabass filet lentils chard crustacean sauce	
SOGLIOLA	54
whole 12oz dover sole fingerlings olives cherry tomatoes	

MEAT

STINCHETTO	29
roasted pork shank polenta tuscan kale	
GUANCIA	30
nebbiolo beef cheeks cauliflower mashed potatoes	
AGNELLO	36
lamb chops eggplant parsnip purée tomatoes	
CAPPELLO del PRETE	36
14oz prime flat iron steak peppercorn sauce	
NODINO	45
22oz veal porterhouse cipollini pancetta polenta	
CARNE BOVINA	58
16oz aged ny steak cauliflower spigarello	

piatti del giorno

UOVO del BERGESE	40
truffled egg yolk raviolo 3g shaved white truffles	
BISTECCA	5 oz
aged ribeye steak potatoes roasted onions salsa cren	
*TARTUFO BIANCO	95
add 7g white truffles tuber magnatum pico	