



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
CROCHETTE fish croquettes spicy aioli	9
BRUSCHETTA zucchini pork belly tomato fonduta	10
COPPA dried cured pork robiola bosina cheese	12

GARDEN

BARBABIETOLA	12
baby red chard kale beets stracciatella sesame seeds	
MERCATINO	12
greens carrots celery apples radishes pistachios	
GRIGLIA di CESARE	14
little gem raspadura black crumble anchovy dressing	
MARE	14
calamari lettuce cabbage garbanzo tomatoes	

SAVORY & CURED & RAW

LARDO cured pork back fat chestnut honey mache	14
CARPACCIO seared beef sirloin arugula moliterno	19
POLPO grilled octopus watercress sunchoke purée	19

primi

PASTA

GNOCCHI	19
house-made potato dumplings castelmagno hazelnuts	
RAVIOLI	22
beef ravioli foraged mushrooms reggiano	
CAPUNSEI	24
ricotta dumplings veal shoulder sugo provolone	
PAPPARDELLE	25
long pasta lamb ossobuco sauce caciocavallo sage	
CAPPELLACCI	28
sausage ravioli anchovy oil black truffle	
TAGLIATELLE	36
cocoa pasta lobster langoustine tail mussels tomato	

RISOTTO

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

secondi

FISH

ANGUILLA	26
salt-water eel polenta concia grilled endive	
BRANZINO	60
20oz grilled seabass baby carrots fava bean puree	

MEAT

STINCHETTO	29
roasted pork shank polenta tuscan kale	
GUANCIA	30
nebbiolo beef cheeks brussel sprouts mashed potatoes	
AGNELLO	36
lamb chops japanese eggplant parsnips purée tomatoes	
ROSA di MANZO	39
14oz prime top sirloin steak peppercorn sauce	
VITELLO	42
grilled veal chop cipollini pancetta braised cabbage	
CARNE BOVINA	58
16oz aged ny steak fingerling potatoes roasted onions	

piatti del giorno

SOGLIOLA	4 oz
whole dover sole fingerlings olives cherry tomatoes	
BISTECCA	5 oz
aged ribeye steak roasted potatoes cauliflower salsa cren	

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