



## antipasti

### SMALL PLATES

OLIVE mixed olives orange ginger linguas	6
FRISCEU red onion&lettuce fritters sage	6
RUSTICO eggplant&pepper tomato basil anchovies	6
CROQUETTE fish croquettes spicy aioli	9
BRUSCHETTA zucchini pork belly tomato fonduta	10
COPPA dried cured pork robiola cheese	10

### GARDEN

BARBABIETOLA	12
baby kale beets stracciatella sesame seeds	
MERCATINO	12
greens carrots celery apple radish pistachio	
MARE	14
calamari lettuce cabbage garbanzo tomatoes	
GRIGLIA di CESARE	14
little gem raspadura black crumble anchovy dressing	

### SAVORY & CURED & RAW

PAPPA al POMODORO tomato soup basil stracciatella	12
ZUPPA di ARAGOSTA lobster bisque langoustine tails	16
CARPACCIO seared beef sirloin arugula moliterno	19

## primi

### PASTA

GNOCCHI	19
house-made potato dumplings castelmagno hazelnuts	
PAGLIA e FIENO	19
white&spinach pasta luganega sausage sage reggiano	
LASAGNETTA	21
white&spinach lasagna butcher ragu' béchamel parmesan	
CAPUNSEI	24
ricotta dumplings veal shoulder sugo provolone	
RAVIOLI	24
beef ravioli foraged mushrooms reggiano	
TRENETTE	25
long pasta lamb ossobuco sauce caciocavallo sage	

### RISOTTO

VERDE vialone pesto goat cheese wild arugula	20
CONIGLIO carnaroli braised rabbit roasted squash	25

## secondi

### FISH

POLPO e FAGIOLI	24
charred octopus borlotti beans cured pork sage	
GRIGLIATINA	28
swordfish snapper eel sardines watercress fennel cape	

### MEAT

POLLO allo SPIEDO	23
roasted chicken fingerling potatoes brussel sprouts	
AGNELLO	24
lamb chops japanese eggplant parsnips purée tomatoes	
MANZO al PEPE	28
grilled 9-oz prime top sirloin steak peppercorn sauce	
ITALIANA*	18
8oz ground beef burrata arugula pesto tomato confit	
*UOVA	2
add egg to your panino	

## piatti del giorno

BRANZINO	48
16oz grilled seabass baby carrots parsnip purée	

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