

## RESTAURANT WEEK THREE-COURSE MENU \$60

SELECT: one antipasti · one secondi · one dolce

During restaurant week we will be only offering this menu.

### PER LA TAVOLA

#### PANE

##### HOUSE MADE

##### FOCCACIA

marinated olives 8

##### CANTABRIAN

##### ANCHOVIES & BUTTER

garlic toast 14

##### PINSA ROMANA

##### FLATBREAD

pecorino, garlic,  
oregano 11

### FORMAGGI & SALUMI

##### MORTADELLA & STRACCIATELLA

sicilian pistachio pesto 23

##### PROSCIUTTO & PARMIGIANO

24-month prosciutto  
di parma, "white gold"  
parmigiano 26

##### ANTIPASTO MISTO

cured italian meats &  
cheeses, taralli, preserved  
fruit & vegetables 35

### ANTIPASTI

##### BURRATA PUGLIESE

cruschi peppers, garlic oil

##### HEIRLOOM TOMATO PANZANELLA

straciatella, cucumbers, fine herbs

##### TUNA CRUDO

graffiti eggplant, roasted red peppers  
sicilian capers (\$10 supplement)

##### CRISPY BABY ARTICHOKEs

lemon bagna cauda, mint, shaved pecorino

##### ZUCCHINI FRITTERS

fiori di zucca, shaved summer squash  
mint & feta

##### GRILLED OCTOPUS

corona beans, spicy 'nduja sausage  
basil oil (\$10 supplement)

##### SLOW ROASTED LAMB RIB "PRESSE"

salsa verde, pickled chanterelles, walnuts

##### POLENTA AL FORNO

braised pork belly sugo  
crema di parmigiano

### SECONDI

##### SPAGHETTI POMODORO

san marzano DOP tomatoes, basil, olive oil

##### RISOTTO AI FUNGHI PORCINI

porcini ragù, truffle butter, arugula  
parmigiano

##### SWEET CORN AGNOLOTTI

crispy prosciutto, piave vecchio, chili oil

##### MAFALDINE NERI

maryland blue crab, garlic, tomato  
pangrattato (\$10 supplement)

##### RIGATONI CALABRESE

spicy 'nduja sausage, datterini tomatoes  
basil, straciatella

##### PAPPARDELLE AL RAGÙ DI CINGHIALE

slow cooked wild boar, parmigiano

##### BRODETTO

branzino, shrimp, scallop, mussels, clams  
tomato, fennel (\$15 supplement)

##### STRACOTTO DI MANZO AL MONTEPULCIANO

short rib, crushed potatoes, asparagus

##### BONE-IN VEAL CHOP PARMESAN 16OZ

tomato, fresh mozzarella (\$35 supplement)

### CONTORNI

##### CRISPY POTATOES "MILLEFOGLIE"

burgundy truffle, parmigiano 21

##### ROASTED CAULIFLOWER

jalapeno-brown butter, pine nuts 16

##### GRILLED BROCCOLINI

garlic, red pepper flakes 16

### DOLCI

##### AFFOGATO

vanilla gelato, almond biscotti  
candied hazelnuts

##### ZABAGLIONE TART

summer berries, marsala crema, amaretti

##### VANILLA PANNA COTTA

white peach gelee, peach compote

##### STRAWBERRY PAVLOVA

baked meringue, sicilian pistachio cream  
candied cherry

##### LIMONCELLO

talian liqueur made from lemon zest - 2 oz

##### AMARO

italian herbal liqueur - 2 oz