

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

stracciatella, 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, stracciatella

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

italian liqueur made from lemon zest - 2 oz

AMARO

italian herbal liqueur - 2 oz