

SELECT: one antipasti · one pasta, risotto, or secondi · one dolce

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 27

ANTIPASTO MISTO

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

ANTIPASTI

LITTLE GEM CAESAR

olive oil croutons, aged parmigiano

BURRATA PUGLIESE

cruschi peppers, garlic oil

HEIRLOOM CARROT SALAD

stracciatella, smoked almonds
golden raisins

YELLOWTAIL CRUDO

ginger-citrus emulsion, pickled chilis
grapes

(\$10 SUPPLEMENT)

CRISPY BABY ARTICHOKEs

lemon bagna cauda, mint
shaved pecorino

WILD MUSHROOM CREPPELLE

goat robiola, ricotta,
hazelnut vinaigrette

GRILLED OCTOPUS

corona beans, spicy ‘nduja sausage
basil oil

(\$10 SUPPLEMENT)

SLOW ROASTED LAMB RIB “PRESSE”

salsa verde, pickled chanterelles
walnuts

POLPETTE DELLA NONNA

tomato braised beef & veal meatballs

PASTA & RISOTTO

SPAGHETTI ALLE VONGOLE

clams, pancetta, white wine, lemon

RISOTTO AI FUNGHI PORCINI

porcini ragù, truffle butter, arugula
parmigiano

AGNOLOTTI DI ZUCCA

butternut squash, brown butter, pumpkin
seeds, aged balsamic

MAFALDINE NERE

lobster, garlic, heirloom cherry tomatoes
pangrattato

(\$15 SUPPLEMENT)

RIGATONI CALABRESE

spicy ‘nduja sausage, datterini tomatoes
basil, stracciatella

PAPPARDELLE AL RAGÙ DI CINGHIALE

slow cooked wild boar, parmigiano

LASAGNE AL FORNO

ragù bolognese, wild mushrooms,
béchamel, mozzarella

(\$15 SUPPLEMENT)

RAVIOLO AL UOVO

truffle ricotta, cacio pepe,
shaved burgundy truffle

(\$15 SUPPLEMENT)

SECONDI

BRODETTO DI PESCE

branzino, shrimp, scallop, mussels,
clams, tomato, fennel

(\$20 SUPPLEMENT)

ROAST CHICKEN

blistered radicchio, chanterelles,
fingerling potatoes, saba jus

STRACOTTO DI MANZO

short rib, crushed potatoes, romanesco,
sugo di montepulciano

(\$15 SUPPLEMENT)

VEAL CHOP PARMESAN

16 oz bone-in veal, chop, tomato,
fresh mozzarella

(\$35 SUPPLEMENT)

TAGLIATA DI MANZO

16 oz bone-in NY strip, arugula,
parmigiano, aceto balsamico

(\$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