

**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

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

## CICCHETTI

**TUNA STUFFED PEPPERS**  
capers, tonnato sauce

**CANTABRIAN ANCHOVIES & BUTTER**  
garlic toast

**BEEF TARTARE**  
pane carasatu

**CRISPY PORK POLPETTINE**  
salsa verde

**POTATO MILLEFOGLIE**  
crème fraiche & caviar  
(\$15 SUPPLEMENT)

## **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 ARTICHOKE**  
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)

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parmigiano, aceto balsamico  
(\$35 SUPPLEMENT)

## CONTORNI

**ROASTED CAULIFLOWER**  
jalapeno-brown butter, pine nuts 16

**GRILLED BROCCOLINI**  
garlic, red pepper flakes 16