

SELECT: one antipasti · one secondi · one dolce

### CICCHETTI

**POTATO MILLEFOGLIE**  
crème fraiche & caviar 32

**CANTABRIAN ANCHOVIES & BUTTER**  
garlic toast 14

**PINSA ROMANA FLATBREAD**  
black winter truffles  
pecorino, garlic 28

### **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

**BEET CARPACCIO**  
stracciatella, black garlic, pine nuts

**YELLOWTAIL CRUDO**  
ginger – citrus emulsion, pickled chilis  
grapes  
**(\$10 SUPPLEMENT)**

**CRISPY BABY ARTICHOKEs**  
lemon bagna cauda, mint  
shaved pecorino

**BEEF TARTARE**  
pickled shimeji, crispy parmigiano  
truffle aioli

**GRILLED OCTOPUS**  
corona beans, spicy 'nduja sausage  
basil oil  
**(\$10 SUPPLEMENT)**

**POLPETTE DELLA NONNA**  
tomato braised beef & veal meatballs

### SECONDI

**RISOTTO AI FUNGHI PORCINI**  
porcini ragù, truffle butter, arugula  
parmigiano

**CAPPELLACCI AL FORMAGGIO**  
ricotta, pomodoro, basil parmigiano

**MAFALDINE NERE**  
lobster, garlic, heirloom cherry tomatoes  
**(\$15 SUPPLEMENT)**

**RIGATONI CALABRESE**  
spicy 'nduja sausage, datterini tomatoes  
basil, stracciatella

**PAPPARDELLE AL RAGÙ DI CINGHIALE**  
slow cooked wild boar, parmigiano

**TAGLIATELLE 'FRANCESCANA'**  
40 yolk pasta, beurre de baratte  
shaved black truffle  
**(\$15 SUPPLEMENT)**

**BRANZINO**  
tomato, fennel, saffron aioli

**ROAST CHICKEN**  
blistered radicchio, chanterelles, fingerling  
potatoes, saba jus

**BRAISED BEEF SHORT RIB**  
barley risotto, artichokes, gremolata

**VEAL CHOP PARMESAN**  
16 oz bone-in veal chop, tomato,  
fresh mozzarella  
**(\$30 SUPPLEMENT)**

### DOLCE

**AFFOGATO**  
vanilla ice cream,  
orange-almond biscotti  
candied hazelnut  
**(ADD 1 OZ SHOT OF AMARO LUCANO \$5)**

**HAZELNUT CROCCANTE**  
chocolate-hazelnut mousse  
praline crunch, candied cherries

**STRAWBERRIES & CREAM VERRINA**  
raspberry sorbet, stawberry granita  
sicilian pistachio dacquoise

**TIRAMISU**  
espresso soaked lady fingers  
marsala-mascarpone crema  
**(\$10 SUPPLEMENT)**

### **CONTORNI**

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

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

carlotto

CUCINA ITALIANA