

ANTIPASTI

Milanese	asparagus, fontina fonduta, prosciutto, parmigiano reggiano, fried egg 15.
Sformatino	cauliflower custard, fonduta, hedgehog mushrooms, grana padano 14.
Cavolfiore	wood fired cauliflower, raisins, dates, pistachios, brown butter, parsley 12.
Carciofo	grilled artichoke, meyer lemon aioli, salmoriglio, fines herbs 12.
Prosciutto	san daniele 16 month ham, pear, arugula, aceto balsamico 16.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata 13.
Salumi misti	chef's selection of cured and cooked meats, grissini 18.
Polpo	grilled octopus, shaved fennel, butter beans, salsa verde, preserved lemon 17.
Tartare	raw bigeye tuna, horseradish creme fraiche, capers, pine nuts, crostini 18.

ZUPPE E INSALATE

Passato	puree of butternut squash & leek soup, creme fraiche, chives 10.
Gem lettuce	lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
Anatra	duck leg confit, chicories, huckleberries, pear, hazelnuts, aceto balsamico 22.
Granchio	dungeness crab, butter lettuce, radish, cara cara orange, fines herbs 21.
Barbabietola	baby beets, blood orange, watercress, burrata, fried shallots, pumpkin seeds 16.
Mista	mixed baby lettuces, radish, carrot, cucumber, zucchini, green beans 12.
Pera	pears, baby kale, huckleberries, ricotta salata, candied pecans 14.
Mele	pink lady apples, arugula, pickled onion, goat cheese, pistachios 14.

PRIMI

Linguine	manila clams, mullet bottarga, garlic, white wine, chili, parsley 23.
Risotto	acquerello rice, dungeness crab, saffron, mascarpone, fines herbs 23.
Capellini	lobster roe pasta, head on prawns, cream, tomato, scallion, fines herbs 23.
Gnudi	spinach ricotta pillows, beef ragu, parmigiano reggiano 23.
Spaghetti	"alla amatriciana" pancetta, onion, tomato, chili, grana padano 21.
Pappardelle	veal, oxtail & cotechino ragu, cavolo nero, grana padano 23.
Bucatini	"carbonara" guanciale, egg, black pepper, english peas, pecorino toscano 21.
Francobolli	fonduta filled pasta, asparagus, brown butter, preserved lemon, pine nuts 21.

SECONDI

Suola	seared petrale sole, artichokes, salsify, sunchokes, spinach, pine nuts, capers 28.
Trota	grilled mt lassen trout, beluga lentils, asparagus, grapefruit, pea tendrils 30.
Maiale	grilled country pork chop, polenta, savoy cabbage, pancetta 27.
Stinco	braised lamb shank, pioppini mushrooms, potato puree, gremolata 32.
Mattone	grilled half chicken, yukon gold potatoes, pear, arugula, medjool dates 25.
Quaglia	grilled quail, butter beans, treviso radicchio, aceto balsamico 32.
Bistecca	"alla fiorentina" oak grilled porterhouse (two to three people) 85.

PIZZE

Margherita	fresh mozzarella, tomato, basil, virgin olive oil 16.
'Nduja	spicy prosciutto spread, ricotta cheese, caramelized onions, lemon zest 19.
Funghi	hedgehog mushrooms, asparagus, green garlic, crescenza cheese 18.
Soppressata	spicy salami, castelvetro olives, oregano, tomato, bufala mozzarella 19. add anchovies, farm egg or arugula 2. each add prosciutto or mushrooms 5.

CONTORNI

Cavolini	brussels sprouts, pancetta, sage 9.
Broccoletti	broccoli di ciccio, garlic, bay leaf 9.
Spinaci	savoy spinach, lemon 9.
Asparagi	grilled asparagus, preserved lemon, salmoriglio 9.
Patate	potato puree, corto olive oil 8.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 9.

BENJAMIN BALESTERI, EXECUTIVE CHEF

Consumption of raw or uncooked meat, poultry, shellfish or eggs
may increase your risk of food-borne illness