

## SUPPLEMENTI

Tartufo Bianco five grams of white truffles shaved tableside 40.  
\* denotes which dishes are particularly accepting of truffles

## ANTIPASTI

\*Sformatino porcini custard, fontina fonduta, chanterelle mushrooms, grana padano 14.  
\*Uova two pan fried hen eggs, fontina fonduta, chives, crostini 13.  
Salumi misti chef's selection of cured and cooked meats, grissini 18.  
Cavolfiore wood fired cauliflower, brown butter, capers, calabrian chili, parsley 9.  
Prosciutto san daniele 16 month ham, persimmons, arugula, aceto balsamico 16.  
Polpettine wood fired veal & pork meatballs, castelvetro olives, ricotta salata 13.  
Polpo grilled octopus, shaved fennel, beans, olives, salsa verde, preserved lemon 17.  
Tartare raw bigeye tuna, horseradish creme fraiche, capers, pine nuts, crostini 16.

## ZUPPE E INSALATE

Minestra farro, lentils, cannellini beans, pancetta & cavolo nero soup, grana padano 10.  
Gem lettuce lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.  
Barbabietola roasted beets, watercress, dolce gorgonzola, fried shallots, pumpkin seeds 14.  
Mista mixed baby lettuces, radish, carrot, cucumber, zucchini, green beans 12.  
Pera pears, baby kale, pomegranates, persimmons, buffalo ricotta, candied pecans 14.  
Anatra duck leg confit, endive, pomegranates, asian pears, hazelnuts, aceto balsamico 19.  
Granchio dungeness crab, butter lettuce, radish, satsuma manderins, fines herbs 22.  
Mele pink lady apples, arugula, pickled onion, goat cheese, pistachios 14.

## PRIMI

Linguine manila clams, mullet bottarga, garlic, white wine, chili, parsley 23.  
Capellini lobster roe pasta, dungeness crab, cream, tomato, scallion, fines herbs 23.  
Bucatini "carbonara" guanciale, egg, black pepper, pecorino toscano 19.  
Gnudi spinach ricotta pillows, beef ragu, parmigiano reggiano 19.  
Spaghetti "alla amatriciana" pancetta, onion, tomato, chili, grana padano 19.  
Pappardelle braised pork ragu, calabrian chili, cavolo nero, grana padano 23.  
Agnolotti short rib filled pasta, pioppini mushrooms, parmigiano reggiano 22.  
\*Tajarin hand cut pasta, sage butter, 5 grams shaved white truffles, fried sage 60.  
\*Francobolli fonduta filled pasta, delicata squash, brown butter, fried sage 19.  
\*Risotto acquerello rice, mixed mushrooms, mascarpone, parmigiano reggiano 18.

## SECONDI

Branzino grilled whole mediterranean seabass, fines herbs, salmoriglio 32.  
Capesante seared scallops, beluga lentils, guanciale, salsify, baby artichokes 30.  
Mattone grilled half chicken, yukon gold potatoes, arugula, asian pears, dates 25.  
Brasato braised lamb shanks, pioppini mushrooms, potato puree, gremolata 30.  
Costata grilled ribeye steak, yukon gold potatoes, garlic & rosemary, arugula 34.  
Bistecca "alla fiorentina" oak grilled porterhouse (two to three people) 79.

## PIZZE E PANINI

Margherita fresh mozzarella, tomato, basil, virgin olive oil 15.  
Salsiccia spicy pork sausage, broccoli, red onion, tomato, mozzarella 18.  
Pancetta cured pork belly, gorgonzola, caramelized onions, calabrian chili, rosemary 18.  
\*Funghi chanterelle mushrooms, baby kale, roasted garlic, buffalo mozzarella 18.  
add anchovies, farm egg or arugula 2. each add prosciutto or mushrooms 5.  
Diavola grilled chicken sandwich with montasio, frisee, salsa romesco, ciabatta 15.  
Cotto toasted ham & scamorza sandwich with dijon mustard on pagnotta 14.  
sandwiches served with arugula & giardiniera

## CONTORNI

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

BENJAMIN BALESTERI, EXECUTIVE CHEF

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