



antipasti

SMALL PLATES

RUSTICO eggplant&pepper tomato basil anchovies	6
OLIVE mixed olives orange ginger linguas	8
PEPERONCINI shishitos horseradish aioli hazelnuts	9
FIORI di ZUCCA cheese stuffed zucchini blossom	9
ANGUILLA AFFUMICATA smoked eel scamorza watercress	10
BRUSCHETTA zucchini pork belly tomato fonduta	10

GARDEN

MERCATINO	12
greens carrots celery apples radishes pistachios	
BARBABIETOLA	14
baby red chard kale beets stracciatella sesame seeds	
CESARE GRIGLIATA	14
little gem raspadura black crumble anchovy dressing	
MARE	16
calamari lettuce cabbage garbanzo tomatoes	

SAVORY & CURED & RAW

LARDO cured pork back fat chestnut honey mache	15
LINGUA SALMISTRATA beef tongue parsley sauce olives	16
CARPACCIO seared beef sirloin arugula raspadura	19
POLPO grilled octopus watercress sunchoke purée	19

primi

PASTA

GNOCCHI	21
house-made potato dumplings castelmagno hazelnuts	
PISAREI	21
house-made bread dumplings tomato sauce goat cheese	
CAPUNSEI	24
ricotta dumplings braised lamb osso buco raspadura	
CAPPELLACCI	24
sausage ravioli foraged mushrooms braised onions	
PAPPARDELLE	26
long wide pasta mary's goose leg sauce pecorino	
TAGLIATELLE	36
cocoa pasta lobster langoustine tails mussels tomato	

RISOTTO

MILANESE	26
vialone saffron bone marrow raspadura	
ASPARAGI BIANCHI	32
carnaroli white asparagus moliterno al vino	

secondi

FISH

GALLINELLA	33
pan seared sea robin filet rapini livornese sauce	
SOGLIOLA	4 oz
whole dover sole fingerlings olives cherry tomatoes	

MEAT

STINCHETTO	30
roasted pork shank polenta tuscan kale	
GUANCIA	32
nebbiolo beef cheeks brussel sprouts mashed potatoes	
AGNELLO	36
lamb chops japanese eggplant parsnips purée tomato	
ROSA di MANZO	39
14oz prime top sirloin steak peppercorn sauce	
CARNE BOVINA	58
16oz aged ny steak fingerling potatoes roasted onions	

piatti del giorno

VITELLO	56
16oz veal chop cipollini pancetta cauliflower	
BISTECCA	5 oz
aged ribeye steak potatoes heirloom carrots salsa cren	

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