



antipasti

SMALL PLATES

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| OLIVE mixed olives orange ginger house-made crackers | 8 |
| FEGATINI chicken liver mousse pate a choux | 8 |
| CROCCHETTE fish croquettes giardiniera aioli | 9 |
| FIORI di ZUCCA cheese-stuffed zucchini blossoms | 10 |
| BRUSCHETTA zucchini pork belly tomato fonduta | 12 |

GARDEN

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

SAVORY, CURED, RAW

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| LARDO cured pork back fat chestnut honey mache | 15 |
| CARPACCIO seared beef sirloin arugula raspadura | 19 |
| POLPO grilled octopus watercress sunchoke purée | 19 |
| PARMA e ROBIOLA prosciutto 16 months robiola cheese | 20 |
| CRUDO hiramasa pickled mushrooms pappa al pomodoro | 20 |

primi

PASTA

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| GNOCCHI house-made potato dumplings castelmagno hazelnuts | 21 |
| DOMENICA lasagna pasta butcher ragu' beschamel parmesan | 22 |
| PISERELLI al SUGO bread dumplings stew goose leg sage | 24 |
| CAPUNSEI ricotta dumplings braised lamb osso buco raspadura | 25 |
| TRENETTE narrow pasta foraged mushrooms fava beans peas | 26 |
| CAPPELLACCI NORCINO pork belly ravioli anchovy oil black truffle sauce | 29 |

RISOTTO

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| MILANESE vialone saffron bone marrow raspadura | 26 |
| ASPARAGI BIANCHI carnaroli white asparagus moliterno al tartufo | 30 |
| VICANO carnaroli langoustine lobster mussels cuttlefish lemon | 34 |

secondi

FISH

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| ANGUILLA charred salt-water eel borlotti beans cured pork sage | 26 |
| GALLINELLA sea robin filet potatoes peas basil livornese sauce | 36 |

MEAT

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| STINCHETTO braised pork shank polenta taragna tuscan kale | 30 |
| GUANCIA nebbiolo beef cheeks brussel leaves mashed potatoes | 32 |
| AGNELLO lamb chops japanese eggplant parsnip purée tomato | 36 |
| CAPPELLO del PRETE 14oz prime flat iron steak peppercorn sauce | 36 |
| VITELLO 16oz veal chop cipollini grilled fennel | 56 |
| CARNE BOVINA 16oz aged ny steak fingerling potatoes heirloom carrots | 58 |

piatti del giorno

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| BISTECCA aged ribeye steak potatoes grilled asparagus salsa cren | 5 oz |
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04-14-2019