



antipasti

SMALL PLATES

OLIVE mixed olives orange ginger linguas	6
FRISCEU red onion&lettuca fritters sage	6
RUSTICO eggplant&pepper tomato basil anchovies	8
FIORI di ZUCCA cheese-stuffed zucchini blossoms	10
BRUSCHETTA zucchini pork belly tomato fonduta	12

GARDEN

PANZANELLA bread lemon cucumber fava beans tomato	13
MERCATINO greens carrots celery apple radish pistachi	13
PESCA nectarines green cucumber crescenza prosciutto	14
CESARE GRIGLIATA little gem raspadura black crumble anchovy dressing	15
MARE calamari crab meat garbanzo greens corn tomatoes olives	17

SOUPS, CURED, & RAW

PAPPA ALL' ARAGOSTA tomato bread lobster soup basil	12
VELLUTATA di MAIS yellow corn soup pepper thyme	12
LOMBO TONNATO roasted pork loin tuna-caper sauce	18
CARPACCIO seared beef sirloin arugula raspadura	19

primi

PASTA

PAGLIA e FIENO	19
white&spinach pasta luganega sausage zucchini reggiano	
GNOCCHI	21
house-made potato dumplings castelmagno hazelnuts	
PISARELLI al SUGO	25
bread dumplings duck sauce english pea goat cheese	
TRENETTE	25
long narrow pasta mary's goose leg sugo pecorino	
SPAGHETTO di GRAGNANO	25
gragnano spaghetti spring vegetables reggiano	
TAGLIATELLE NERO	26
squid ink pasta nduja sausage mussels tomatoes	

RISOTTO

VERDE	21
vialone pesto goat cheese wild arugula	
BASSA PADANA	24
carnaroli luganega sausage cotechino	

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secondi

FISH

POLPO all GRIGLIA	26
charred octopus borlotti beans cured pork sage	
SOGLIOLA in BRODETTO	30
sole filet mussels langoustine tails cous-cous spicy	

MEAT

AGNELLO	26
lamb chops japanese eggplant parsnips purée tomatoes	
MANZO al PEPE	26
grilled 7-oz flat iron steak peppercorn sauce	
PANCETTA di MAIALE	28
crispy slow-cooked pork belly roasted carrot mash fennel	

ITALIANA*	18
8oz ground beef burrata arugula pesto tomato confit	

*UOVA

add egg to your panino	2
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piatti del giorno

ASPARAGI BIANCHI	22
white asparagus fried egg moliterno al tartufo	
CARNE BOVINA	3.5 oz
aged ny reserve steak asparagus heirloom carrots	