



PICCOLI PIATTI TO SHARE

Arancini Di Riso 6
Polpettine in Tomato Sauce 9
Truffled Polenta Fries 8
Fritto Misto 13
Mediterranean Olives and Parmigiano 9

Focaccia with Truffle Robiola 14
Crocchette di Baccala, Calabrian Chili Aioli 9
Chicken Liver Pate Crostino 6
Olive Tapenade and Goat Cheese Crostino 6
Ricotta and Roasted Tomato Crostino 7

SALUMI E FORMAGGI

SALUMI
selezione di salumi 21

chef's assortment of
meats and cheeses
21

FORMAGGI
selezione di formaggi 16

Executive Chef Carlo Bigi

ANTIPASTI E INSALATE

Burrata imported burrata, macerated grapes, peperoncino, walnuts	15
Carciofi shaved artichoke, arugula, shaved parmigiano, hazelnuts	14
Insalata di Puntarelle chicory, white anchovies, buckwheat bread, lemon	14
Barbabietole baked beets, avocado, mizuna, pistachios	14
Insalata di Cavolo kale, roasted carrots, pickled cranberries, chevre, toasted seeds	13
Parmigiana baked eggplant, mozzarella, tomato sauce	16
Hamachi Crudo orange, fennel, black olives	17
Carpaccio di Manzo thinly sliced beef, arugula, sunchokes, parmigiano	17
Tonno e Fagioli seared ahi tuna, gigante beans, fennel pollen	14
Polipo Arrosto charred octopus, crushed potatoes, crispy capers, baked onions	17

PASTE

Gnocchi ai Funghi	18
potato gnocchi, butter, sage, cremini mushrooms	
Pappardelle al Ragout	18
short rib ragout, parmigiano, rosemary	
Spaghetti alle Vongole	20
cockles, bottarga, scallions	
Penne Arrabbiata	16
garlic, cherry tomatoes, Calabrian chili oil	
Risotto al Radicchio	19
acquerello rice, radicchio, aged balsamic	
Tortellini in Brodo	19
housemade tortellini filled with parmigiano reggiano served in hen broth	
Paccheri alla Salsiccia	19
lamb sausage, acorn squash, pecorino, mint	

SECONDI

Costoletta di Maiale	34
grilled Berkshire pork chop, roasted Brussels sprouts, apples, pickled mustard	
Guancette di Vitello	32
wine-braised veal cheeks with polenta and juniper	
Branzino alla Griglia	28
grilled Mediterranean bass, wax beans, french beans, lemon	
Trota alla Plancha	27
Arctic char baked on a cedar plank, capers, cauliflower, yogurt, chives	
Pollo al Mattone	25
roasted Amish half chicken with sunchokes and red watercress	
Baccala alla Messinese	27
baked Atlantic cod, vegetable caponata, almonds and mint	
Bistecca di Manzo	36
grilled bone-in New York strip, salt-baked potatoes, leeks	

PIZZE

Margherita fior di latte, tomatoes, fresh basil	15
Prosciutto e Bufala buffalo mozzarella, tomatoes, prosciutto di Parma, arugula	18
Quattro Stagioni artichoke, roasted ham, mozzarella, mushrooms	17
Acciughe Sicilian anchovies, burrata, broccoli rabe	16
Diavola tomatoes, spicy soppressata, mozzarella, oregano	17
Paesana housemade sausage, mushrooms, mozzarella, sweet onions	16
Tartufo taleggio, black winter truffles, artichokes	18

VERDURE

Roasted Potatoes, Garlic, and Rosemary 7 • Roasted Brussels Sprouts 7 • Crispy Sunchokes, Lemon, Chives 8
Seasonal Greens Olive Oil and Peperoncino 7 • Roasted Foraged Mushrooms with Chives 8