

PANE VG 7 ciabatta, crostini, focaccia, seasonal sourdough, olive oil

BRUSCHETTA VG 10 white bean, grana padano, wild mushroom, mustard green, tomato pomodoro



crudo

OSTRICHE* GF 6 for 20
oysters on the half shell, roe, red wine mignonette

TONNO* GF 15
tuna, grappa honey glaze, prosciutto, pickled red grapes, fennel, heart of palm, orange relish

PESCE* GF 12
herb emulsion, celery, cucumber, herb, lemon, chile oil

VERDURE TRITATE VG 12
tomato + basil, beet + tarragon, mushroom + truffle

CARPACCIO* 13
crispy polenta, basil, heart of palm, pine nut, lemon, charred fennel, parmesan emulsion

antipasti

PROSCIUTTO 12
mustard, apple butter aioli, seasonal accoutrements

POLPO* GF 13
octopus, olive, eggplant purée, peppadew, charred cipollini onion

PRUGNE SECCHHE 13
prosciutto wrapped prunes stuffed with almond, chèvre, romesco, honeycomb

CARCIOFI VG GF 11
artichoke, hazelnut, orange, red onion, pepper, garlic butter

INSALATA VG 9
baby greens, shaved fennel, tomato, red wine vinaigrette, focaccia crouton, pecorino

primi

CALAMARATE 18
Calabrian chile, lamb sausage, labneh, pesto, oil-cured tomato

GNOCCHI 18
hazelnut, pear, sage, grana padano, focaccia-chicken meatball, goat cheese fondue

SPAGHETTINI VG 16
basil, lemon oil, pomodoro
add focaccia-chicken meatball +8

AGNOLOTTI VG 26
mushroom, winter truffle, whey, parmesan, walnut

CARBONARA* 20
pancetta, egg, parmesan, peppercorn

MEZZALUNA 21
ricotta, pumpkin, amaretti, speck, apple jam, spiced mascarpone

LINGUINI 23
clam, broccolini, buttermilk cream sauce, herb broth

TORTELLINI 35
lobster sausage, shrimp, watercress

secondi

POLLO 28
chicken roulade, parmesan broth, almond, spinach

MAIALE GF 27
pork shank, white bean, herbs, black kale

CAPESANTE* GF 32
scallop, prosciutto, citrus aglio, orzo, hazelnut, watercress

BISTECCA* 38
8 oz. filet, perfuma salt, potato, artichoke, fried garlic chips, baby greens, cipollini onion

SALMONE* GF 26
salmon, charred cabbage, smoked jowl, artichoke fonduta, hibiscus mustard

VITELLO 28
veal, walnut butter, caper, marsala, kale, mushroom

SPIGOLA GF 34
sea bass, potato, chile, tomato, olive oil, herb, basil aioli, fennel, lemon

COSTOLETTE GF 28
short rib, polenta, buffalo milk gorgonzola, tomato jus, rapini

contorni

POLENTA GF & VG
creamy polenta

FAGIOLI BIANCHI GF & VG
white beans

BROCCOLINI + ACCIUGHE GF
broccolini + anchovy

FUNGHI + CAVOLO VERDE GF & VG
mushrooms + kale

PATATE AL FORNO GF & VG
garlic-rosemary

RISOTTO GF
foie gras + parmesan mushroom