

ANIMALE

PRIMI MADE IN HOUSE

PLIN *La Tur Ravioli, House Pancetta, English Peas, Black Pepper* | 15

PARPARDELLE *Wagyu Beef Cheeks, Roasted Carrots, Green Onion, Dijon Bread Crumb* | 14

GNOCCHI *House Poultry, Asparagus, Goat Cheese, Calabrian Chiles* | 13

ARANCINI *Fried Saffron Gorgonzola Risotto Balls, Pink Peppercorn Basil Cream* | 9

PANINI INBETWEEN BREAD

BURGER *2 Piedmontese Patties, Fontina, Pickles, Savage Sauce* | 12

CARBONARA *House Pancetta, Creamed Caramelized Onions, Parmigiano, Sunny Egg* | 13

CAPRESE *House Poultry, Crispy Fresh Mozzarella, Spicy Basil Salsa Verde, Tomato Fonduta Dip* | 13

VERDURE *Chickpea & Quinoa Farinata, Mushrooms, Goat Cheese Cream, Bitter Greens* | 9

PEZZI DEEP CUTS/UNTRADITIONAL PARTS

FEGATO *Herb Encrusted Rabbit Livers, La Tur Citrus Cream, Lentils* | 11

ANIMELLE *Bacon Wrapped Sweet Breads, Spicy Belgian Endive Leaves, Mustard Honey* | 13

LINGUA *Wagyu Beef Tongue, Puttanesca Ragu, Burnt Leeks* | 14

SANGUINACCIO *Blood Sausage & Puff Pastry, Mushrooms, Goat Cheese* | 9

TRIPPA *Tripe, Pancetta & Jalapeno Green Chile, Sunny Egg, Farinata* | 10

IN PIU EXTRA GOODIES

CHUNKY PUPPIES *House Thick Cut Fries, Savage Sauce* | 3/6

FEROCIOUS PUPPIES *Fries, Pancetta, Peppered Onions, Calabrian Chiles, Arugula, Fontina, Sunny Egg* | 8

INSALATA *Arugula, Belgian Endive, Roasted Carrots, Parmigiano, Grape Tomatoes, Cumin Croutons* | 6

PANNA COTTA *House Vanilla Pudding, Chocolate, Hazelnuts, Raspberry* | 5
