

VEGETABLES

- Kabocha squash soup, ricotta gnudi, micro greens 8
- Winter green salad, roasted grapes, almonds, Blu di Bufala 12
- Grilled mushrooms, homemade ricotta, sunchokes, hazelnut, mache salad 13
- Roasted and raw cauliflowers, Brussels sprouts & bottarga 14
- Kale, delicata squash, chestnuts, pomegranate & Sardinian goat cheese 13

PASTA

- Whole wheat rigatoni, romanesco, Meyer lemon, guanciale, Fiore Sardo 17
- Porcini & robiola Acquerello risotto, abalone mushroom carpaccio 18
- Short ribs & veal tongue filled Cappelletti, brodo 20
- Garganelli, wild boar ragù, smoked ricotta 18
- Squid ink spaghetti, razor clams, sea urchin, basil 20

FISH

- Lightly cured fluke crudo, sea urchin, citrus 15
- Charred octopus, dry fava bean puree, heirloom peppers, candied lemon 17
- Grilled wild jumbo shrimp, fennel, grapefruit and olives 21
- Black bass fillet, porcini polenta, salsify, pickled radicchio 28

MEAT

- Hand cut beef tartare, stracciatella, preserve truffle, hazelnut & pane carasau 17
- ½ Pennsylvania chicken, Broccolini, fall squash agrodolce 24
- Milk fed porcelet, lentils, apple & gremolata 26
- Grass fed bavette, sunchokes, brussels sprouts, bone marrow jus 27
- Dry aged Creekstone farm rib eye (suggested for two) 2.40 oz

DESSERT

- Bitter chocolate tart, creme fraiche maldon sea salt 7
- Hazelnut affogato, chocolate hazelnut cake 7
- Meyer lemon parfait, plums, meringue, basil 7
- Salted caramel budino, creme fraiche & polenta biscuit 7

Evelina

BAR SNACKS

- Pinsa romana, roasted tomatoes, burrata, prosciutto di Parma 15
- Risotto Arancini lemon & majoram 9
- Cured meat
- Coppa "La quercia" 7
- Finocchiona "Columbus" 7
- Cheese:
- Bonne bouche (goat) VT 7
- La tur (3 milk) IT 7