

TOASTS

ONE/\$3 THREE/\$8 FIVE/\$12

1. roasted red peppers, basil, garlic, olive oil, sea salt
2. fava beans, spring onion, pecorino, dried sicilian oregano, pequin peppers
3. ceci peas, pickled red onion, parsley, lemon, olive oil
4. local spring rapini, ricotta, walnut crema
5. wood oven roasted cauliflower, pine nuts, sultanas, capers

MEAT & CHEESE

--- CHEESE \$5 ---

- humboldt fog, goat's milk, california
- green hill, cow's milk, georgia
- bayley hazen blue, cows milk, vermont
- singing brook, sheep's milk, tennessee
- fleur de lis, cow's milk, louisiana

--- CHARCUTERIE \$6 ---

1. la quercia prosciutto
 2. chicken galantine
 3. country pate
 4. bresaola
- (THE LAST THREE ARE ALL HOUSE-MADE)

TO START

- snap peas, asparagus, watercress, easter egg radish, chervil, lemon..... 8
- local chicories, parmesan, lemon, anchovy vinaigrette 6
- spring english peas, young carrots, pea shoots, mint, olive oil 7
- celery root, blood orange, grana padano, celery leaves, citrus vinaigrette..... 8
- crispy oysters, shaved fennel, aioli 9
- wood oven roasted razor clams, salsa verde, lemon 11
- charred octopus, potato, pickled celery, lemon, parsley, chili vinaigrette..... 14
- crudo of escolar with blood orange, olive oil, sea salt 9
- meatball, san marzano, basil, parmesan 10

FLOUR & WATER

--- PASTA ---

- SPAGHETTI / georgia white shrimp, garlic, pequin chiles, breadcrumbs, parsley 14.
- PAPPARDELLE BOLOGNESE / backyard basil, parmesan 13.
- GARGANELLI / rabbit ragu, oil cured nicoise olives, grana padano 14.
- CRISPY POTATO GNOCCHI / wild georgia mushrooms, parmesan 12.

--- PIZZA ---

- MARGHERITA / san marzano, mozzarella, basil 16.
- ROMANA / tomato, oregano, garlic, anchovies, black olives, calabrian chiles, olive oil 16.
- CHERRY STONE CLAMS / mozzarella, parsley butter, garlic, olive oil 18.
- PROSCIUTTO / mozzarella, grana padano, oregano, pequin chiles, arugula 14.
- SOPPRESATA / san marzano, mozzarella, parmesan, arugula 15.
- BROCCOLI RABE / mozzarella, parmesan, chiles, garlic, lemon 14.

PLATES

- whole roasted branzino- arugula, lemon, olive oil, sea salt 14.
- braised striped bass- cuttlefish, mussels & cockles in fennel soffrito 18.
- wood oven roasted chicken- hen of the woods, roasted young carrots 22.
- roasted skirt steak- romanesco, spring onions 19.
- wood oven roasted rack of lamb for two- minted sheep's milk salsa verde 20.

SIDES 7.

- rapini, garlic, chiles, lemon
- roasted beets, tarragon, sea salt
- roasted local red potatoes, rosemary, garlic
- wilted local greens, olive oil, garlic

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LUNCH

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ENTREE SALADS

- crispy chicken paillard, rocket, parmesan, lemony dressing 8.
- skirt steak involtino, salsa verde, little gem lettuces, bleu vinaigrette 7.
- tuna conserva, tiny olives, herb salad, warm just-fired flatbread, evoo 9.

SANDWICHES

--- SERVED WITH A SMALL ROCKET SALAD OR GARLICKY FRIES ---

- yesterday's porchetta, fontina, calabrian chile "conserva" 12.
- crispy chicken paillard, rocket, parmesan, lemony dressing 10.
- belline farm's tomato, fior di latte, backyard basil, prosciutto 11.
- meatball, open faced, san marzano tomato, parmesan 9.
- no. 246 burger, teleme, house "pickles" 10.

FLOUR & WATER

--- PASTA ---

- spaghetti - georgia white shrimp, evoo-crisped bread crumbs 12.
- agnolotti - meyer lemon & sheep's milk ricotta, romano 14.

--- PIZZA ---

- romana pizza - san marzano tomato, anchovy, tiny olives, calabrian chiles 16.
- margherita pizza - tomato, fior di latte, backyard basil 15.
- rapini pizza - fior di latte, parmesan, preserved lemon, chiles 15.
- soppresata pizza - tomato, fior di latte, rocket 14.
- local mushroom pizza - smoked mozzarella, tomato, grana 16.

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FINISH

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- chocolate tart with sea salt and olive oil 7.
- buttermilk panna cotta with lemon ginger marmalade 5.
- blueberry croustade with creme fraiche and lemon balm 6.
- Cherry and pistachio biscotti 4.

ICE CREAM 3. --- Coffee, Vanilla, Peach, Almond

SORBET 3. --- Strawberry, Blackberry

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DESSERT WINE

Bouchaine Bouche d'Or Chardonnay, Carneros, 2009 10
 John Anthony Late Harvest Sauvignon Blanc, Napa 20
 Coppo "Moncalvina" Moscato d'Asti 2010 8
 Melillo Sweet Marsala 5
 Florio Dry Marsala 5
 Badia a Coltibuono Vin Santo 15
 Cocci Barolo Chinato 12
 Colosi Malvasia delle Lipari, 2006 10
 Marietta Cellars Port Lot 3, California NV 8

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COFFEE

Espresso, Cappuccino, Latte,
 Americano, Macchiato, Brewed Coffee

Espresso Cocktail 6.

Housemade vanilla spiced rum, Grand
 Marnier, espresso, orange peel

Traditional Irish Coffee 5.

Jameson, brown sugar, espresso,
 whipped cream

ASK YOUR SERVER FOR THE AVAILABILITY OF
 ADDITIONAL CORDIALS, VERMOUTHS, AND OTHER
 AFTER DINNER SUGGESTIONS.

CORDIALS & AMARI

Housemade Limon/Orangecello 5.

Amaro CioCiaro 7.

Amaro Nonino 6.

Aperol 5.

Cynar 5.

Campari 7.

Averna 6.

Fernet Branca 7.

Faretti Biscotti 8.

Piave Grappa 5.

Lazzaroni Amaretto 6.

Amaretto di Saronno 4.

Sambuca Molinari 6.

Romana Black Sambuca 7.

Strega 8.

Tuaca 2.

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