



Zuppe / Soups

- Chilled **cucumber** soup, almonds, yogurt, olive crostone 7
- Tortellini in brodo** buffalo mozzarella parcels in a clear mushroom broth 9

Insalate / Salads

- Italiana** local bitter greens, shaved ricotta, red onion, hazelnuts, balsamico 8
- Rucola** apricot, candied walnuts, Meyer lemon, peppered pecorino 9
- Indivia** red wine poached pear, pecans, gorgonzola, honey truffle vinaigrette 12
- Bietole** roasted beets, baby carrots, fagiolini, goat cheese, orange balsamic vinaigrette 12
- Coniglio** Rabbit salad, mache, cherry tomato, cold pressed olive oil 12

Antipasti Freddi / Cold appetizers

- Prosciutto "San Daniele riserva"** watercress buds, figs, hazelnuts, balsamico 14
- Veal Tonnato** squid ink crostone, caperberries, parsley stems, lime 14
- Octopus** Saffron potatoes, fava beans, celery hearts, yellow corn emulsion 14
- Pugliese **Burrata** tomato confit, Calabrese eggplant, saba, "fett unta" 16
- Tuna tartar** on tuna carpaccio, toasted sesame, quail egg, avocado, Brioche 16

Antipasti Caldi / Hot appetizers

- Cozze (mussels)** Alla Tarantina 11
- Alla Zafferano 11
- Calamari** fried golden crisp, spicy controne pepper, squid ink aioli 12
- Carciofi** artichoke stew, fresh burrata, pistachio, bruised mint 12
- Acciughe fritte** fresh anchovy fritters, taggiasca olives, spicy saffron aioli 12
- Basil fed snails** Anson Mills creamy polenta, provolone fondue, fried shallots 12

Pasta / Home made pasta

- Bucatini al pomodoro** San Marzano tomato, garlic, fresh basil 12
- Eggplant Fagotini** Gorgonzola fonduta, Piedmontese pinenuts, lemon 14
- Mint **tagliatelle** with lamb neck ragu, taggiasca olives, toasted rye crumbs 18
- Tarragon papardella** mushroom Bolognese, chili flakes, English peas 14
- Zinfandel **spaghettini** spicy rapini, Calabrian chilies, "Capriole farm goat cheese" 16
- Francobolli** English peas, mint, ricotta, light spicy lamb sausage 16

Secondi piatti / Main course

- Native **Swordfish** caponatina, black sesame, creamy saffron broth, orange, basil 24
- Alaskan **Ora Wild Salmon** potatoes crust, artichoke, peppers jam, black garlic, balsamico 22
- Heritage **Pork Chop** white polenta, kale, pistachio, apricot, Marsala 24
- Poletto** fingerling potatoes, spinach, buffalo ricotta, rosemary 20
- Grilled Prime **Rib Eye steak** tricolore heirloom tomato salad, rosemary, garlic, "aceto Manodori" 28
- Roasted **Duck breast** date puree, thumbelina carrot, sour cherries, spiced cashews 24

Contorni / Sides

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| Smashed roasted potatoes . | 7 | Asparagus "gratinate" | 7 |
| Broccoli rabe Spring Garlic chilli. | 7 | Garlic sautéed spinach | 7 |
| | | Roasted Thumbelina carrots | 7 |