

SICILIAN STREET FOOD "CIBO SICILIANO DI STRADA"

- POLPETTE DI MAIALE** sausage meatballs, red peppers, sicilian honey 11
- ARANCINA** prosciutto cotto, pistachio 10
- FRITTO MISTO** shrimp and seasonal vegetables 12
- STIGGHIOLA** lamb belly, green onions, lemon 10
- PANE CON LA LINGUA** beef tongue slider, semolina bun, lemon oil 12
- CAZZILLI** potato croquette 9

CRUDO & FIRSTS

- TUNA** zucchini, lampascioni, caperberries, lime 18
- SCALLOP** pickled peppers, cucumbers, poppy seeds, chili oil 16
- GRILLED QUAIL** endive, walnuts, felino 14
- BRAISED OCTOPUS** hand-rolled couscous, apricots, turmeric 15
- CHARRED MACKEREL** grapefruit, castelvetro olives, mugolio 15
- MARINATED CALAMARI** puffed black rice, celery hearts, lemon 16

SALADS, VEGETABLES & GRAINS

- BABY KALE** beets, radish, croutons 14
- ARTICHOKE** ricotta, spring onions, basil 15
- FARRO** wax beans, duck egg, tuma 16
- GREENS & CHICORY** spring vegetables, lemon honey vinaigrette 14
- GRILLED EGGPLANT** burrata, pistachio, fried capers 16
- SORGHUM "RISOTTO"** peas, garlic, oregano 15

PASTA

- GNOCCHI** cherry tomatoes, zucchini, sage 18
- STRUNCATURA** anchovy, neonata, calabrian chiles 19
- BUSIATE** ruby red shrimp, sea urchin bottarga 28
- FENNEL TORTELLI** sardines, pine nuts, golden raisins, saffron 26

ENTREES

- ROASTED BRANZINO** herb & spring vegetable salad, meyer lemon 29
- STEAMED BLACK BASS** cranberry beans, smoked tomato, caperberries 31
- GRILLED SWORDFISH** artichokes, currants, pork shoulder 31
- LAMB LOIN** fava beans, provola, cacao 34
- PORK CHOP** noto almonds, swiss chard, pachino tomatoes 31

FOR TWO

- ROASTED CHICKEN** caponata 57
- WHOLE ROASTED FISH** wine, olive oil, onions, herbs, lemons, olives 78
- TOMAHAWK STEAK** roasted herbs, buffalo milk butter 138
- TIMBALLO DI ZANGHI** guglielmo frosolone pork & ricotta recipe 41

SIDES 10

- CAPONATA**
- BRAISED SWISS CHARD**
- GLAZED CARROTS**
- MARINATED MUSHROOMS**
- ROASTED POTATOES**

executive chef jordan frosolone | chef de cuisine yoshi nonaka

PREVIEW MENU

APERITIFS & COCKTAILS

- Sardinia 75**
kiwi, kirsch, lemon, prosecco 15
- Vitelloni**
kappa pisco, aperol, grapefruit bitters, tonic 14
- Tricycle Thief**
cocchi rossa, cappelletti, grapefruit 13
- Giulietta's**
almond vodka, lemon, fig agave, salted rosemary 14
- The Corner**
bergamont gin, lemon, fennel coriander, zucca 15
- Seraphim**
bourbon, vanilla bean, green chartreuse, smoked cinnamon 13
- The Swindler**
blanco tequila, thyme grappa, grapefruit, prosecco 15
- Sapphia**
old raj gin, strega, lemon, cinnamon 15
- Marasca Wheat Sour**
cachaca, hefeweizen beer, sour cherry syrup 14

SPARKLING BY THE GLASS

- Franciacorta Rosé Majolini NV Lombardy 18
- Prosecco di Valdobbiadene Drusian NV Veneto 12
- Champagne Brut Reserve Billecart-Salmon NV 28
- Lambrusco Ca' Montanari 2013 Emilia-Romagna 15

WHITES BY QUARTINO

- Grillo Tamí 2013 Sicily 11
- Sauvignon Scarbolo 2013 Friuli 14
- Vermentino Vigne Deriu 2013 Sardinia 13
- Chardonnay Massolino 2012 Piedmont 15
- Kerner Abbazia di Novacella 2013 Alto Adige 14
- Fiano Clelia Romano "Colli di Lapio" 2013 Campania 17

ROSE BY QUARTINO

- Terre Siciliane Rosato Bonavita 2014 Sicily 16
- Pinot Grigio Ramato Le Vigne di Zamo 2013 Friuli 18

REDS BY QUARTINO

- Barolo Mauro Veglio 2010 Piedmont 22
- Pinot Nero Manincor "Mason" 2009 Alto Adige 16
- Barbera D'Alba Josetta Saffirio 2012 Piedmont 14
- Valpolicella Ca Rugate "Rio Albo" 2013 Veneto 12
- Nero D'Avola Valle dell'Acate "Il Moro" 2011 Sicily 13
- Super Toscani Guado al Tasso "Il Bruciato" 2012 Bolgheri 20

Sessanta is open dinner only 7 nights, both breakfast and lunch service will commence in the coming months.