

Sunday Supper

three courses | 35

please choose one item from each category

ANTIPASTI

CHIOGGIA BEETS tonnato sauce, charred rosemary, pine nuts, bottarga, arugula

ROASTED ARTICHOKE ravioli, surryano ham, artichoke brodo, mint and chili

CRAB MINISTRONE roasted shellfish brodo, blue crab, our bay pasta, crisp socca

PRIMI

RISOTTO DI FUNGHI chanterelle and hen of the woods mushrooms, grana padano

LAMB RAGU whole wheat rigati, oak smoked pecorino, mustard leaf pesto

CUTTLEFISH BOLOGNESE squid ink spaghetti, pepperone, parmesan

SECONDI

CHICKEN butternut squash caponata, confit tomato, pearl onion

DRY AGED NEW YORK STRIP leek ash potatoes, bone marrow, young swiss chard

FLOUNDER potato risotto, cauliflower, olive nage, citrus puree, confit potatoes

FOR THE TABLE a la carte

SERVES 2

BLACK MISSION FIG burrata, marcona almond, porto, surry ham | 24

CAESAR SALAD hearts of romaine, kale, oyster croutons, smoked scallop | 22

OCTOPUS lentils, calamari, quinoa, grape agrodolce, pistachio | 24

SERVES 2-4

SPAGHETTI & MEATBALLS veal and pork meatballs braised in pomodoro served with spaghetti | 38

MUSSELS FRA DIAVLO spicy pomodoro, fennel, focaccia | 24

WHOLE PORGIE sea beans, edwards ham, chile | 26