

Antipasti

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Burrata- tomato assaggi - fresh basil - olive oil	16.
Baby Beets - cantaloupe - mâche salad - air-dried sheep ricotta	12.
Field Greens - apples - radishes - gorgonzola - hazelnuts - honey rosemary vinaigrette	11.
Buffalo Mozzarella - speck - organic peppers - wild arugula	16.
Swordfish Carpaccio - pink peppercorn - cured olives - oven dried tomato - orange zest	13.
Ahi Tuna Tartare - robiola cheese - black truffle - spring onions	16.
Artisanal Italian cured meats - olive marinate	16.
Imported Cheeses - toasted pecan - berries - chestnut honey	16.
Calamari Fritti - carpione sauce - fresh marjoram	12.
Stuffed Cerignola Olives - roasted veal - parmigiano - semolina crust	12.
Cauliflower Soup - sautéed bay scallops	10.
Wood-fired Meatballs - cannellini beans - culatello - fontina cheese	11.
Baked Eggplant Tortino - fresh ricotta - cheese fonduta	12.

Pizze and Flat Breads

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Mozzarella di Bufala - heirloom tomato - basil	12.
Wild Mushroom - stracchino cheese - spring onions	14.
Four cheese - cured fennel salame	14.
Sausage - organic peppers - goat cheese	14.
Octopus - bottarga di mugine - green olives - fresh sage	15.
Suckling Pig - robiola - caramelized red vinegar scalogno	16.

Primi

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Square Spaghetti - pomodoro - fresh basil - olive oil	9./16.
Wild Mushroom Agnolotti - fresh sage - parmigiano	10./18.
Rigatoni - sausage ragù - wild fennel - pecorino sardo	10./18.
Chestnut Flour Tagliatelle - porcini mushroom - fresh rosemary	20.
Pappardelle - wild boar - red wine - fresh nutmeg	21.
Stracci Pasta - monkfish - organic shitake - leeks	21.
Saffron Strozzapreti - shrimp - zucchini - brandy sauce	22.
Tagliolini - clams - calamari - eggplant - bottarga di muggine	22.

Secondi

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Pan-seared Chicken - rosemary potatoes - fresh herbs	20.
Grilled calamari - sautéed asparagus - oven dried tomatoes	29.
Simmered Branzino - fresh tomato - capers - olives	29.
Roasted Bone-in Rib-eye - fresh herb olive oil	42.
Veal Chop Milanese - arugula - cherry tomatoes - grana padano	32.
Stuffed Beef Tenderloin - chanterelle - ubriaco cheese - red wine	36.
Braised Lamb Shank - potato gnocchi - fresh basil	32.

Sides 8.

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Sauteed Rapini --- Roasted Rosemary Potatoes --- Caramelized Vegetables --- Grilled Asparagus

Executive Chef: Marco Porceddu