

DINNER

Antipasti

- Primavera** 13
lettuce, herbs, sprouts & fruit with champagne vinaigrette
- Panzanella** 12
bread & tomato salad with balsamic vinegar
- Nizzarda** 15
seared Ahi tuna on chopped salad with gaeta olives & egg dressing
- Provola alla piastra** 14
seared provolone & charred vegetables
- Gnocco** 14
prosciutto di Parma & burrata with fried gnocco
- Today's crudo** market

Pizza

- Margherita** 12
diavola (add spicy salami) +3
- Marinara** 11
anchovies, capers, garlic & oregano
- Bianca** 13
mozzarella, parmigiano reggiano, gorgonzola & goat cheese
add prosciutto di Parma +3
- Salsiccia** 14
sausage & broccoli rabe
- Fritta** 13
fried pizza with 3 cheeses & ham
- Frutti di mare** 15
mixed seafood & arugula

Primi

- Raviolini** 16
Jidori chicken stuffed raviolini, fontina cheese fondue & truffle butter
- Seppie e bottarga** 18
spaghetti alla chitarra with charred cuttlefish, squid ink & bottarga
- Pappardelle al ragu di guance** 18
porcini pappardelle & radicchio in veal ragu
- Malloreddus allo zafferano** 14
Sardinian malloreddus with tomato sauce, saffron, mint & ricotta salata
- Bigoli in salsa** 14
buckwheat bigoli with traditional onion & anchovy sauce, marinated anchovies
- Risi e bisi** 21
acquerello rice with garden peas, fava beans, asparagus, goat cheese & pea sprouts
- Spaghetti aglio e olio** 13
spaghetti with garlic, oil & hot pepper flakes

Secondi

- Brasato ai porcini** 27
braised beef short ribs, celery root & vanilla puree
- Galletto a Venezia.** 21
seared baby chicken, green onions & beer, liver mousse-stuffed squash blossom
- Pesce all piastra** market
today's whole fish, raw pizzaiola sauce & parsley potato salad
- Tagliata al tartufo** 29
NY steak, bone marrow, truffle infused beef reduction, cauliflower & spring vegetables

we use locally sourced farmer's market ingredients



Wine

glass/bottle

White

- House White, 2012 Pinot Grigio, Campagnola, Veneto 9/39
2011 Sauvignon Blanc, Bortoluzzi, Friuli 11/42
2011 Roero Arneis, Giovanni Almondo, Piemonte 12/45
2011 D'Abruzzo, Farnese, Abruzzo 10/40
2011 Garganega, Soave Classico, Pieropan, Veneto 12/41
2010 Verdicchio Castello di Jesi, Bucci, Marche -/39
2011 Pinot Grigio, Jermann, Friuli -/51
2011 Pinot Bianco, Venica e Venica, Friuli -/46
2011 Fiano di Avellino, Pietracupra, Campania -/51
2010 Sylvaner, Abbazia di Novacella, Alto-Adige -/48

Red

- House Red, 2011 Sangiovese, Farnese, Abruzzo 9/39
2010 Valpolicella Classico, Speri, Veneto 11/41
2011 Barbera D'Alba, Renato Ratti, Piemonte 13/45
2011 Anglianico, Villa Matilde, Campania 10/40
2008 Nebbollo, Rainoldi, "Sassella" Valtellina, Lombardia 14/51
2010 Pinot Nero, Jermann, "Red Angel", Friuli 16/53
2007 San Giovese/Cabernet, Terrabianca, "Campaccio", Toscano -/60
2010 Nero D'Avola, Gulf, "Nerojblec", Sicily -/42
2010 Marzemino, Castaripa La Mazane, Lombardia -/46
2008 Amarone di Valpolicella, Campagnola, Veneto -/64

Sparkling

- NV Cannella Prosecco Brut 10/40
2011 Bortolomiol Filandra Rose 12/45

Rose

- 2011 Garda Classico, Rosamara Chiaretto, Lombardia 12/45

Beer & Cider

- Peroni Draft 6.5
Affligem Blonde 6.5
Blue Moon 6.5
Moretti 6.5
Moretti La Rossa 6.5
Pilsner Urquel 6.5
Delerium Tremens 11
Crispin Cider 6.5

The State of California wants you to know that eating undercooked fish or meat can make you sick. Please let your server know if you have dietary restrictions or food allergies and we will do our best to accommodate you.



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