



## PICCOLI PIATTI TO SHARE

Arancini Di Riso 6  
Polpettine in Tomato Sauce 9  
Truffled Polenta Fries 8  
Fritto Misto 13  
Mediterranean Olives and Parmigiano 9

Focaccia with Truffle Robiola 14  
Crocchette di Baccala, Calabrian Chili Aioli 9  
Chicken Liver Pate Crostino 6  
Olive Tapenade and Goat Cheese Crostino 6  
Ricotta and Roasted Tomato Crostino 7

## SALUMI E FORMAGGI

**SALUMI**  
selezione di salumi 21

chef's assortment of  
meats and cheeses  
21

**FORMAGGI**  
selezione di formaggi 16

Executive Chef Carlo Bigi

## ANTIPASTI E INSALATE

<b>Burrata</b> imported burrata, baby bell peppers, white anchovies, fresh basil	15
<b>Carciofi</b> shaved artichoke, arugula, shaved parmigiano, hazelnuts	14
<b>Insalata di Melanzane</b> marinated eggplant, Marcona almonds, heirloom tomatoes, ricotta salata	14
<b>Asparagi Freddi</b> jumbo asparagus, Tuscan farro, pickled red onions, Gaeta olives, parmigiano	14
<b>Insalata Mista</b> mixed greens, flowers, seeds, herbs, citrus dressing	13
<b>Parmigiana</b> baked eggplant, mozzarella, tomato sauce	16
<b>Hamachi Crudo</b> miso-cured hamachi, raspberries, radishes, fresh mint	17
<b>Carpaccio di Manzo</b> thinly sliced beef, polenta chips, roasted corn, chevre, sorrel	17
<b>Tonno e Fagioli</b> seared ahi tuna, gigante beans, fennel pollen	14
<b>Polipo Arrosto</b> charred octopus, summer squash, Taggiasca olives, saffron aioli	17

## PASTE

<b>Gnocchi di Patate</b>	18
potato gnocchi, fava beans, pancetta, pecorino romano, pea shoots	
<b>Pappardelle al Ragout</b>	18
short rib ragout, parmigiano, rosemary	
<b>Spaghetti alle Vongole</b>	20
cockles, bottarga, scallions	
<b>Penne Arrabbiata</b>	16
garlic, cherry tomatoes, Calabrian chili oil	
<b>Risotto alle Ortiche</b>	19
acquerello rice, nettles, roasted foraged mushrooms	
<b>Tortelli al Granchio</b>	19
tortelli stuffed with blue crab, served with asparagus and tarragon	
<b>Strozzapreti al Pesto Siciliano</b>	18
capers, almonds, ricotta salata	

## SECONDI

<b>Gamberoni alla Griglia</b>	31
grilled jumbo shrimp with romesco sauce, charred lemon, crushed almonds	
<b>Anatra Arrosto</b>	29
Long Island duck, stone fruit mostarda, English peas	
<b>Branzino alla Griglia</b>	29
grilled Mediterranean bass, hen of the woods mushrooms, roasted tomato	
<b>Trota alla Plancha</b>	27
Arctic char baked on a cedar plank, green tomatoes, yogurt, Castelvetrano olives	
<b>Pollo Arrosto</b>	26
roasted Amish half chicken with asparagus, spring onions, pickled peppers	
<b>Baccala alla Messinese</b>	27
baked Atlantic cod, vegetable caponata, almonds and mint	
<b>Bistecca di Manzo</b>	36
grilled prime New York strip, heirloom bean salad	

## PIZZE

<b>Margherita</b> fior di latte, tomatoes, fresh basil	15
<b>Prosciutto e Bufala</b> buffalo mozzarella, tomatoes, prosciutto di Parma, arugula	18
<b>Quattro Stagioni</b> artichoke, roasted ham, mozzarella, mushrooms	17
<b>Acciughe</b> anchovies in oil, fresh cherry tomatoes, garlic, mozzarella	16
<b>Diavola</b> tomatoes, spicy soppressata, mozzarella, oregano	17
<b>Paesana</b> housemade sausage, mushrooms, mozzarella, sweet onions	16
<b>Affumicata</b> zucchini, speck, mozzarella	18

## VERDURE

Roasted Potatoes, Garlic, and Rosemary 7 • Roasted Summer Squash 7 • Grilled Asparagus 8  
Seasonal Greens Olive Oil and Peppercino 7 • Roasted Foraged Mushrooms with Chives 8