

ANTIPASTI

RICOTTA DI BUFALA
herbed buffalo ricotta, mint, chilies, oregano, grilled toast
10

GAMBERETTI
roasted prawns, farro, citrus salad, humm liqueur
15

POLPO
grilled octopus, lupini beans, grilled frisee, pearl onions
comice pears, squid ink vinaigrette
15

SALUMI
selection of artinsal salumi, pickled vegetables
12

FEGATINI DI POLLO
roasted chicken livers, creamy polenta, pancetta, charred onions
12

CAPPA SANTA
roasted maine sea scallops, trumpet royale mushrooms
celery root, truffle
16

FIOR DI LATTE
cows milk mozzarella, winter citrus, red onion
marcona almonds, orange blossom honey
12

MOZZARELLA DI BUFALA
buffalo milk mozzarella, dates, prosciutto, pine nut pesto, port syrup
12

RUCOLA
wild arugula, pickled fennel, parmigiano reggiano, lemon dressing
taggascia olives
11

PRIMI

RAVIOLI
buffalo ricotta filled ravioli, rutabaga, brown butter
duck prosciutto
14/28

SPAGHETTI
spaghetti alla chitarra, clams, chilis, parsley
16/32

ORECCHIETTE
pasta ears, lamb ragu, buffalo ricotta
14/28

BUCATINI
carbonara, pecorino romano, pancetta, duck egg
cracked black pepper
16/32

RISOTTO
saffron risotto, uni butter, fried calamari, parsley pesto
16/32

CONTORNI

RICOTTA CREAMED SPINACH
7

CONFIT POTATO, SCAMORZA CHEESE
7

BRUSSELS SPROUTS, PANCETTA, GRAINED MUSTARD
7

SECONDI

RAZZA
bone in skate wing "picatta", lemon, capers, brussels sprouts
28

COSTOLETTE
braised short rib of beef, ricotta creamed spinach
27

PESCE BIANCO
roasted lake superior whitefish, rock shrimp, cauliflower
napa cabbage, calabrian chili vinaigrette
27

ACQUA PAZZA
roasted rockfish, spicy tomato brodo, sweet fennel, littleneck clams
26

POLLO AL GRIGLIA
grilled farm chicken, cured tomato, fiorello peppers, cipollini onion
oyster mushrooms
27

TAGLIATA DI MANZO
grilled american kobe sirloin, crispy confit potatoes, tuscan kale
37

VITELLO
braised veal, cannellini beans, swiss chard, pickled onions,
lemon - oregano gremolata
34