



FOCACCIA

FOCACCIA | 9

warm, house-made rosemary focaccia, extra virgin olive oil, balsamic

CICCHETTI

WHIPPED RICOTTA | 12

local honey, pistachio butter, toasted focaccia

WHIPPED FOIE GRAS | 15

spiced apples, charred apple butter, panettone

PROSCIUTTO DI SAN DANIELLE | 12

fruit mostarda, grisini

CICCIOLI FRITTO | 12

smoked ham hock pate, croquette, balsamic cipollini onion, carta di musica

COTECHINO | 12

lentil puree, horseradish mustard

TALEGGIO FONDUTA | 15

fontina, mushroom conserva, warm marsala, puffed bread

PIZZA

MARGHERITA | 15

fior di latte, basil, san marzano tomato

CACIO E PERE | 16

shaved pear, pecorino mascarpone, black pepper, honey

FUNGI | 17

mushroom ragout, shaved crimini, pecorino, roasted shallot, taleggio fonduta
add black truffle \$20

SALSICCIA | 16

salumi, finocchiona, fennel sausage, arrabiata sauce, mozzarella, fermented garlic syrup

ANTIPASTI

INSALATA | 15

gem lettuce, tangerine citronette, pickled apple, puffed grains, gorgonzola, sesame honey yogurt

CARNE CRUDO | 18

salt creek beef, tallow gnocco fritto, black garlic bagna cauda, pickled chili, caper berry

HEIRLOOM CARROT SALAD | 16

fregola sarda, pickled raisins, pepperoni, pumpkin seeds, carrot vinaigrette, whipped ricotta

SPEDINI | 16

duck sausage meatball, braised pancetta, pangrattato, tonnato sauce, pickled fennel

ARANCINI MILANESE | 16

roasted bone marrow, lobster mayonnaise, calabrian chili crunch

FRICO FRIULANO | 19

montasio cheese, potato, braised leek, red crab and apple salad, fresh horseradish

HAND-PULLED MOZZARELLA

(PER LA TAVOLA) | 38

roasted squash, assorted chicory, pickled huckleberries

PRIMI

MAFALDINE | 31

lobster fra diavolo, pickled chilis, burrata, chili oil

COCOA CAPPELLETTI | 18

roasted pumpkin filling, lemon brown butter, pumpkin seeds, amaretti cookie, reggiano

FETTUCINE | 22

chicken alfredo

TOASTED WHEAT TONARELLI | 19

beef heart sausage bolognese, san marzano tomatoes, reggiano, guanciale, pangrattato, fonduta

SERPENETE | 32

local mushroom mascarpone filling, parmigiano reggiano, mushroom brodo, burgundy black truffle

CANNELONI | 21

braised rabbit, savoy cabbage, mortadella, sweet potato, fonduta, lemon

SECONDI

ZUPPA DI PESCE | 28 / 45

branzino, mussels, shrimp ravioli, calabrian chili tomato broth, fennel, agrumato

POLLO ARROSITIO | 30 / 50

campo lindo farms chicken, lemon, caesar butter, farro chicory salad

MILK BRAISED PORK SHOULDER | 40 / 75

mascarpone polenta, charred apples

BISTECCA ALLA FIORENTINA | 115

morgan ranch bone-in florentine steak, tuscan fries, black garlic bone marrow butter, shallot agrodolce, mushroom conserva