



## CICCHETTI

### ISLAND CREEK OYSTERS | 5 EACH

calabrian chili hot sauce, spritz mignonette

### CIPOLLOTTO FOCACCIA | 12

roasted onion butter, cold-pressed olive oil, aged balsamic

### OLIVA FRITTA | 6

'nduja mayo, lemon, green olive salsa verde

### FRUSTATO RICOTTA | 8

focaccia, strawberry-rhubarb preserves, aged balsamic

### POLENTA FRITTA CON PESCARE | 10

crispy polenta, cacio e pepe mascarpone, pickled cipollini, smoked trout roe

### TRAMEZZINI DI ASPARGI E UOVO | 9

smoked egg yolk, pencil asparagus, asparagus crema, tarragon

### BACALAO FRITTO | 9

whipped potato, salt cod fritter, preserved lemon mayo, bottarga

## VERDURE

### PANZANELLA | 14

spring vegetables, toasted focaccia, burrata, citronette, agrumato, toasted sunflower seeds

### RAPINI | 14

crispy-fried soft-boiled egg, boquerones, pangrattato, reggiano

### CARCIOFO | 15

grilled whole artichoke, preserved lemon butter, anchovy bread crumbs, pink peppercorn, reggiano

### TOPINAMBUR | 12

sunchoke fries, pickled ramp mayo, spring onion spice

## ANTIPASTI

### PESCARE CRUDO | 17

fluke crudo, pickled strawberry, basil seed, rhubarb garum, cucumber poppyseed granita, prosciutto san daniele

### CARNE CRUDO | 18

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

### POLPETTA | 16

duck meatball, saffron brodo, pine nuts, whipped feta cheese, crispy potato

### ANIMELLE DI VITELLO | 17

crispy veal sweetbreads, lemon, capers, olives, stracciatella cheese

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### HAND-PULLED MOZZARELLA (PER LA TAVOLA) | 44

mushroom conserva, porcini aioli, ibis bread, arugula, asparagus

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## PRIMI

### LEMON POPPYSEED SPAGHETTINI | 28

dungeness crab, uni butter, lemon, jalapeño, basil

### MANDILLI DI SETA | 17

asparagus pesto, green garlic, prairie tomme cheese

### TOASTED WHEAT PAPPARDELLE | 19

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

### SAFFRON GNOCCHETTI SARDI | 19

'nduja lamb sugo, green garlic ricotta, mint, pecorino

### DOPPIO RAVIOLI | 24

osso buco filling, english pea ricotta filling, sweet onion veal jus, spring onion gremolata

### SERPENTE | 32

black truffle and mascarpone filling, egg yolk, morel fonduta, parmigiano reggiano

## SECONDI

### ZUPPA DI PESCE | 31 / 52

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

### POLLO ARROSTO | 35 / 58

roasted chicken, charred leeks, morel ragout, braised radish, grilled lemon, agrumato

### MAIALE AL LATTE | 45 / 82

milk-braised pork shoulder, spinach polenta, spring vegetables

### BISTECCA | 75

16oz morgan ranch ribeye steak, tuscan fries, black garlic bone marrow butter