

# ANTIPASTI

## PESCARE CRUDO | 18

cobia crudo, pickled mango, basil seed, passion fruit garum, cucumber poppy seed granita, prosciutto san daniele

## CARNE CRUDO | 22

salt creek beef, tallow gnocco fritto, chili preserved egg yolk, porcini aioli, reggiano, wild mushroom conserva, black truffle

## OCTOPUS CARPACCIO | 18

braised octopus, caponata, pine nuts

## VITELLO TONNATO | 16

veal, tonnato sauce, caper berries, fried lemon, melted fennel, watercress

## FEGATINI DI POLLO | 16

crispy chicken livers, sweet corn sformato, kohlrabi pickles, calabrian chili hot sauce

## SALSICCIA | 17

beef heart italian sausage, cannellini bean purée, peperonata agrodolce, marsala mostarda

# PRIMI

## LEMON POPPYSEED SPAGHETTINI | 28

dungeness crab, zucchini cream, lemon, jalapeño, basil

## CAPPELLACCI | 17

buffalo ricotta mascarpone, yellow vodka sauce, cold-pressed olive oil, basil

## CHITARRA POMODORO | 19

pan-crushed heirloom tomatoes, basil, sliced garlic, burrata, calabrian chilis

## GARGANELLI GIGANTE VERDE | 19

veal ragu bianco, pancetta, milk-braised pork, reggiano

## AGNOLOTTI | 24

sweet corn, calabrian chili crunch, corn and pecorini brodo

## SERPENTE | 32

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

# SECONDI

## ZUPPA DI PESCE | 31 / 52

branzino, shrimp ravioli, mussel conserva, 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, mascarpone polenta, charred peaches, balsamic

## BISTECCA | 75

16oz morgan ranch ribeye steak, porcini potato pavé, black garlic bone marrow butter

# CICCHETTI

## ISLAND CREEK OYSTERS | 5 EACH

calabrian chili hot sauce, spritz mignonette

## AGLIO FOCACCIA | 10

roasted garlic tomato focaccia, cultured butter, basil oil, balsamic

## FRUSTATO FETA | 8

toasted focaccia, cherry tomato, calabrian chili crunch

## POLENTA FRITTA CON PESCARE | 10

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

## BACALAO FRITTO | 9

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

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

heirloom tomatoes, cherry tomatoes, pesto, basil

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# VERDURE

## INSALATA | 16

gem lettuce, roasted corn, pickled kohlrabi, ricotta salata, pancetta, sweet corn vinaigrette

## EGGPLANT PARM | 15

roasted japanese eggplant, fresh mozzarella, pesto purée, roasted cherry tomato sauce, fried eggplant croutons, basil

## PROSCIUTTO E MELONE | 15

compressed melon, basil oil, pickled basil seed, chilis, stracciatella, prosciutto

## FIORE DI ZUCCA | 16

zucchini and buffalo ricotta-filled squash blossoms, local honey, lemon