



CICCHETTI

ISLAND CREEK OYSTERS | 5 EACH

san marzano cocktail granita, fresh horseradish, fermented fresno hot sauce, carte de musica

FOCACCIA | 11

butterfly peaflower focaccia, roasted garlic, honey nut squash butter

CROSTINI DI FUNGHI | 12

toasted ibis sourdough, marinated king oyster mushrooms, cresenza cheese, garlic chips, marsala pickled pearl onion

POLENTA FRITTA CON PESCIARE | 12

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

BACALAO FRITTO | 9

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

HAND-PULLED MOZZARELLA (PER IL TAVOLO) | 44

roasted squash, chicory, pickled grapes, aged balsamic

VERDURE

INSALATA | 16

shaved brussels sprouts, kale, gem lettuce, honied apple mostarda, lacquered black walnuts, pickled apple, cranberry,

ROTOLO | 12

braised beet roulade, strega cream, grapefruit gel, puffed risotto cracker

CAVOLFIORRE ARROSTO | 14

cauliflower puree, pickled cauliflower, golden raisin, pine nut relish

PATATA DOLCE | 11

pear agrodolce, fermented chili powder, pistachio dukka

ANTIPASTI

CANADERLI | 15

focaccia, shallots, pancetta, prosciutto brodo

ARANCINO | 15

risotto milanese, braised oxtail, mozzarella, smoked acorn squash puree, porcini spice

SALSICCIA | 17

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

POLPO | 18

grilled octopus, pork belly pastrami, marinated potatoes, salsa verde, vongole cream, fermented chili

FEGATINI DI POLLO | 16

crispy chicken livers, broccoli taleggio sformato, broccoli stem pickles, calabrian chili hot sauce

PRIMI

STUFFED BEET PAPPARDELLE | 25

braised duck leg foie gras farce, mushroom conserva, smoked acorn squash purée

CULURGIONES | 19

stracchino potato brown butter filling, chive, prosciutto brodo, crispy prosciutto, black garlic purée

BUCATINI | 19

root vegetable bolognese, pickled walnut gremolata, nutritional yeast

SOPRESSINI VERDE | 21

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

TOASTED WHEAT STROZAPARETTI | 22

rabbit sugo, pangrattato, reggiano, lemon

SERPENTE | 35

shrimp scampi filling, buttered lobster, fennel cream, smoked trout roe

SECONDI

BRANZINO | 35 / 55

'nduja-cannellini bean ragout, pancetta, calabrian chili, cavolo nero, chickpea crisp

POLLO ALLA LIMONE | 35 / 58

crispy chicken ballotine, chicken lemon jus, castelvetro olive, capers, watercress

MAIALE AL LATTE | 45 / 82

milk-braised pork shoulder, mascarpone polenta, charred apples, balsamic

BISTECCA | 79

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