



## CICCHETTI

venetian inspired small bites

### ISLAND CREEK OYSTERS\* | 5 EACH

san marzano cocktail granita, horseradish,  
house hot sauce, carta di musica

### FOCACCIA | 11

butterfly pea flower,  
honeynut squash brown butter

### POLENTA\* | 12

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

### BACALÀ FRITTO | 9

whipped potato salt cod fritter,  
preserved lemon aioli, bottarga

### CROSTINI | 12

ibis sourdough, king oyster mushroom,  
cresenza cheese, marsala pearl onion

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#### -PER IL TAVOLO-

### HAND-PULLED MOZZARELLA | 44

golden beet, pesto alla calabrese,  
fregola sarda, aged balsamic

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## VERDURE

seasonally inspired vegetable dishes

### INSALATA | 16

winter greens, brussel sprout, black  
walnut, cranberry, apple mostarda

### ZUCCA FRITTA | 15

whipped mozzarella, chili honey,  
pumpkin seed crunch

### CAVOLFIORE ARROSTO | 14

cauliflower puréed & pickled,  
golden raisin-caper relish, pine nut

### PATATA DOLCE | 11

pear agrodolce, chili powder, pistachio dukkah

## ANTIPASTI

appetizers for the table

### TIGELLE | 21

warm peekytoe crab, brown butter  
leeks, lemon pepper zabaglione

### SALSICCIA | 17

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

### POLPO | 18

grilled octopus, pork belly pastrami,  
potatoes, salsa verde, vongole cream

### ARANCINO MILANESE | 15

braised oxtail, mozzarella,  
smoked acorn squash, porcini spice

### TRIPPA ALLA ROMANA | 16

spicy tomato sugo, pancetta, fennel, crostini

## PRIMI

house-made pasta

### CAVATELLI DI CAROTA | 17

whipped mozzarella, chili butter, carrot top pesto

### CULURGIONES | 19

brown butter potato & stracchino filling,  
prosciutto brodo, black garlic

### RAVIOLI | 21

duck foie gras farce, mushroom conserva,  
marsala, smoked acorn squash

### BUCATINI | 18

root vegetable bolognese, pickled walnut gremolata

### LASAGNA | 28

porcini veal ragu, provolone,  
black truffle besciamella

### SERPENTE\* | 28

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

## SECONDI

main courses meant to share

### BRANZINO | 35 / 55

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

### POLLO AL LIMONE | 35 / 58

crispy chicken ballotine,  
chicken-lemon jus, castelvetro olive

### MAIALE AL LATTE | 45 / 82

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

### BISTECCA\* | 79

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