



CICCHETTI

venetian inspired small bites

ISLAND CREEK OYSTERS* | 5 EACH
cocktail granita, horseradish, hot sauce

FOCACCIA | 11
garlic, pecorino, basil butter

POLENTA* | 12
mascarpone, smoked trout roe

BACALÀ FRITTO | 9
cod fritter, preserved lemon aioli

POLPETTE | 11
n'duja, scamorza, spicy pomodoro

GRISSINI | 9
coppa, rhubarb agrodolce, robiola cheese

-PER IL TAVOLO-

HAND-PULLED MOZZARELLA | 44
golden beet, pesto alla calabrese,
fregola sarda, aged balsamic

VERDURE

seasonally inspired vegetable dishes

INSALATA | 15
rhubarb, strawberries, balsamic,
mostarda, pantaleo, pine nut

PISELLI | 14
lime, strawberry brodo, macadamia,
white chocolate, mint

CARCIOFO | 14
crispy polenta, sunchoke, grapefruit,
artichoke aioli, parmigiano reggiano

RAPINI | 15
prosciutto XO, pecorino aioli

FUNGI FRITTI | 16
hazelnut aioli, marsala

ANTIPASTI

appetizers for the table

TIGELLE | 21
battered crab, leeks, asparagus,
lemon pepper zabaglione

SALSICCIA | 17
cannellini bean purée, peperonata, veal mostarda

POLPO | 18
grilled octopus, pork belly, potatoes,
salsa verde, vongole cream

ARANCINO MILANESE | 15
braised oxtail, asparagus puree, parmigiano reggiano

TRIPPA ALLA ROMANA | 16
spicy tomato sugo, pancetta, fennel, crostini

PRIMI

house-made pasta

CULURGIONES | 19
strachino potato filling, lemon
butter, leeks, spring onion

SPAGHETTINI | 21
braised lamb neck, lamb sausage,
rapini pesto, breadcrumbs

TORTELLINI IN BRODO | 22
roasted mushroom mascarpone
filling, porcini, pine nuts, morel

LASAGNA | 22
porcini veal ragu, provolone, besciamella

SERPENTE* | 28
shrimp scampi filling, buttered rock shrimp,
fennel cream, smoked trout roe

-ROMA PER IL TAVOLO-

CACIO E PEPE AL TARTUFO | 36
tagliatelle, pecorino, black pepper,
summer black truffle

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

VEAL MILANESE | 55
cucumber avocado salad,
creamy italian dressing, horseradish, giardinera

MAIALE AL LATTE | 45 / 82
milk-braised pork shoulder,
mascarpone polenta, charred pineapple, balsamic

BISTECCA* | 79
16oz morgan ranch ribeye steak,
porcini potato-pavé, barbera butter