



## BREAD

**BLACK PEPPER & GARLIC FOCACCIA | 11**  
pecorino, basil butter

## 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

## MOZZARELLA CART

**HAND-PULLED MOZZARELLA | 44**  
spring peas, cucumber, arugula, lemon,  
horseradish, balsamic bianco

## ANTIPASTI

appetizers for the table

**TIGELLE | 21**  
buttered crab, leeks, white asparagus,  
lemon pepper zabaglione

**POLPETTE | 15**  
'nduja, scamorza, spicy pomodoro

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

**ARANCINO MILANESE | 15**  
braised oxtail, smoked carrot  
puree, parmigiano reggiano

**CARPACCIO DI PESCE | 19**  
albacore tuna, pineapple, garum, chili, grissini

---

- ROMA PER IL TAVOLO -  
**CACIO E PEPE AL TARTUFO | 36**  
tagliatelle, pecorino, black pepper,  
summer black truffle

---

## PRIMI

house made pasta

**CULURGIONES | 19**  
stracchino potato filling,  
lemon butter, leeks, spring onion

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

**TORTELLONI | 22**  
roasted mushroom mascarpone filling,  
ramp butter, pine nut, morel

**LASAGNA | 22**  
porcini veal ragu, provolone, besciamella

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

## SECONDI

main courses meant to share

**BRANZINO | 35**  
'nduja, gigante bean ragout,  
charred leek gremolata

**POLLO AL LIMONE | 35**  
crispy chicken ballotine,  
chicken-lemon jus, castelvetro olive

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

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