

ANTIPASTI

Crocchette.....	10
<i>Cauliflower & Parmesan croquettes with Maldon sea salt & shaved Blu di Bufala cheese</i>	
Fritto Misto.....	17
<i>Flash fried calamari, shrimp, seasonal vegetable, lemon & parmesan-anchovy mayonnaise</i>	
Crudo del Giorno	MP
<i>Ask your server for the daily selection of raw fish</i>	
Polipo	19
<i>Charred octopus, chick pea purée, roasted baby peppers, lemon confit & Taggiasca olives</i>	
Tartara di Manzo	18
<i>Grass fed beef tartare with Robiola cheese, crushed truffle & toasted filone bread</i>	
Prosciutto e Burrata	18
<i>18 months aged prosciutto di Parma with cow milk Burrata cheese & tomato fett'unta</i>	

INSALATE & VERDURE

Zucca	15
<i>Roasted Delicata & honey nut squash with pumpkin seed vinaigrette & aged ricotta salata</i>	
Topinambur & Funghi.....	16
<i>Wild mushroom & sunchoke salad with Stracchino, hazelnuts & Mache</i>	
Cavolo Nero.....	15
<i>Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese</i>	

PRIMI

*Fresh pastas are made on site with organic Italian
Semolina flour*

Risotto	24
<i>Acquarello risotto with butternut squash, Porcini mushrooms, Salva Cremasco</i>	
Strangozzi	22
<i>Traditional Umbrian Farro pasta with Manila clams, shrimp, cherry tomatoes, chili</i>	
Ravioli.	22
<i>Burrata filled ravioli with Chanterelle mushrooms, Brussels sprout leaves, chives & shaved ricotta salata</i>	
Pappardelle al Ragù.....	20
<i>Wide cut pasta with traditional pork, veal & beef ragù, Grana Padano</i>	
Paccheri.....	20
<i>Home made pasta with tomatoes, eggplants, & Buffalo mozzarella, pine nut & arugula pesto</i>	
Bigoli Cacio & Pepe.....	18
<i>Home made thick spaghetti with Cacio Romano, cracked black pepper & Pecorino Calabrese</i>	

SECONDI

Branzino ai Ferri.....	29
<i>Grilled, deboned Mediterranean sea bass with Romanesco cauliflowers, charred lemon, salmoriglio</i>	
Fish of the Day	MP
<i>Daily selection of sustainable local fish with seasonal vegetables</i>	
Polletto	27
<i>Cristal Valley free-range half chicken with charred Heirloom sweet peppers, wilted Tuscan kale, thyme jus</i>	
Tagliata di Manzo.....	34
<i>Painted Hills farm grass fed N.Y. strip with hazelnut Romesco, broccoli rabe, salmoriglio</i>	
Cinghiale.....	33
<i>Wild boar chop, wild mushroom ragù, Brussels sprout & apple gremolata</i>	

CONTORNI

Broccoli rabe, Hazelnuts Romesco.....	8
Roasted fingerling potatoes.....	8
Roasted Brussels sprouts.....	8