

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 17	
<i>Charred octopus, heirloom beans, sweet peppers & lemon confit</i>	
Tartara di Manzo..... 16	
<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

Carciofi & Funghi.....16	
<i>Crispy baby artichokes & Hen of the Wood mushrooms, arugula & stracciatella cheese</i>	
Lattuga & Ravanelli16	
<i>Baby gem & spring pea salad, heirloom radishes, bottarga & buttermilk vinaigrette,</i>	
Cavolo Nero.....15	
<i>Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese</i>	
Fave & Menta,15	
<i>Fava bean, pea shoot & shaved fennel salad with aged ricotta, mint & lemon oil</i>	

PRIMI

Fresh pastas are made on site with organic Italian Semolina flour

Strangozzi22	
<i>Traditional Umbrian Farro pasta with Manila clams, shrimp, Meyer lemon & Calabrian peppers</i>	
Ravioli24	
<i>Burrata filled ravioli with wild ramps, foraged mushrooms & marjoram</i>	
Spaghetti al Nero..... .24	
<i>Home made squid ink spaghetti, sea urchin, tomato confit & Calabrian peppers</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, eggplant, & buffalo mozzarella, pine nut, basil & arugula pesto</i>	
Bucatini Cacio & Pepe.....18	
<i>Home made hollow spaghetti with Cacio Romano, cracked black pepper & Pecorino Calabrese</i>	

SECONDI

Branzino ai Ferri.....29	
<i>Grilled, deboned Mediterranean Sea bass with snap peas, haricot vert & radishes, lemon confit</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 rainbow chard, pine nuts & raisins, thyme jus</i>	
Tagliata di Manzo.....34	
<i>Creekstone farm N.Y. strip with fingerling potatoes, grilled wild ramps & salmoriglio</i>	
Spalla di Maiale25	
<i>Grilled Heritage pork shoulder with broccolini & hazelnut Romesco, black garlic</i>	

CONTORNI

Charred broccolini, Meyer lemon..... 8	
Roasted fingerling potatoes8	
Tuscan kale with Calabrian peppers.....8	