

## ANTIPASTI

Crocchette.....	10
<i>Cauliflower &amp; Parmesan croquettes with Maldon sea salt &amp; shaved Blu di Bufala cheese</i>	
Fritto Misto .....	17
<i>Flash fried calamari, shrimp, seasonal vegetable, lemon &amp; parmesan-anchovy mayonnaise</i>	
Crudo del Giorno.....	MP
<i>Ask your server for the daily selection of raw fish</i>	
Polipo .....	18
<i>Charred octopus, heirloom beans, sweet peppers &amp; lemon confit</i>	
Tartara di Manzo.....	16
<i>Grass fed beef tartare with Robiola cheese, crushed truffle &amp; toasted filone bread</i>	
Prosciutto e Burrata.....	18
<i>18 months aged prosciutto di Parma with cow milk Burrata cheese &amp; tomato fett'unta</i>	

## INSALATE & VERDURE

Carciofi & Funghi.....	16
<i>Crispy baby artichokes &amp; Hen of the Wood mushrooms, arugula &amp; stracciatella cheese</i>	
Heirloom Tomato.....	16
<i>Hazelnut Romesco, Buffalo mozzarella, basil &amp; Taggiasca olives</i>	
Cavolo Nero.....	15
<i>Local Tuscan kale &amp; shaved Brussels sprout salad with Tahini dressing, pistachio &amp; pecorino cheese</i>	
Endive Salad.....	14
<i>Roasted grapes, caramelized almonds, mustard vinaigrette and aged Ricotta cheese</i>	

## PRIMI

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

Strangozzi .....	22
<i>Traditional Umbrian Farro pasta with Manila clams, shrimp, Meyer lemon &amp; Calabrian peppers</i>	
Ravioli. ....	24
<i>Burrata filled ravioli with summer squash, heirloom cherry tomatoes &amp; marjoram</i>	
Malloreddus al Nero.....	25
<i>Home made squid ink pasta, Jonah crab meat, sea urchin, tomato confit &amp; Calabrian peppers</i>	
Pappardelle al Ragù.....	20
<i>Wide cut pasta with traditional pork, veal &amp; beef ragù, Grana Padano</i>	
Paccheri.....	20
<i>Home made pasta with tomatoes, eggplant, &amp; Buffalo mozzarella, pine nut, basil &amp; arugula pesto</i>	
Bigoli Cacio & Pepe.....	18
<i>Home made thick spaghetti with Cacio Romano, cracked black pepper &amp; Pecorino Calabrese</i>	

## SECONDI

Branzino ai Ferri.....	29
<i>Grilled, deboned Mediterranean Sea bass with Snow pea, haricot vert &amp; 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 charred Heirloom sweet peppers, broccoli rabe, thyme jus</i>	
Tagliata di Manzo.....	34
<i>Creekstone farm N.Y. strip with fingerling potatoes, Morel mushrooms ragù &amp; arugula</i>	
Maiale.....	27
<i>Grilled Heritage pork chop with chicory, roasted apricot &amp; Parmesan salad</i>	

## CONTORNI

Charred broccolini, Hazelnuts Romesco.....	8
Roasted fingerling potatoes.....	8
Snow pea, haricot vert, radishes, Ricotta Salata.....	8