

ANTIPASTI

Crocchette.....	10
<i>Cauliflower & Parmesan croquettes with Maldon sea salt & shaved Blu di Bufala cheese</i>	
Fritto Misto	18
<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>	
Brasato & Foie Gras	23
<i>Braised Piedmontese beef short rib, shaved Hudson Valley foie gras, celery root purée, hazelnut & Hen of the Wood mushrooms</i>	
Prosciutto e Burrata.....	19
<i>18 months aged prosciutto di Parma with cow milk Burrata cheese & tomato fett'unta</i>	

INSALATE & VERDURE

Carciofi.....	17
<i>Roasted baby artichokes, pistachio & mint pesto, lemon confit & Pecorino Romano</i>	
Topinambur & Funghi.....	17
<i>Wild mushroom & sunchoke salad with Stracchino, hazelnuts & Mache</i>	
Cavolo Nero.....	16
<i>Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese</i>	
Stracciatella & Zucca.....	16
<i>Heirloom squash, Calabrian chili, Buffalo Stracciatella cheese, hazelnut & crispy sage</i>	

PRIMI

Fresh pastas are made on site with organic Italian Semolina flour

Mafaldine agli Spinaci.....	24
<i>Spinach flavored pasta, veal osso buco ragú, lemon parsley gremolata & Grana Padano</i>	
Spaghetti al Nero.....	24
<i>Squid ink spaghetti with Manila clams, shrimp, broccoli rabe, and Calabrian peppers</i>	
Ravioli.	23
<i>Spinach & buffalo ricotta ravioli with Porcini & truffle ragú</i>	
Pappardelle al Ragú.....	21
<i>Wide cut pasta with traditional pork, veal & beef ragú, Grana Padano</i>	
Paccheri.....	21
<i>Home made pasta with tomatoes, eggplants, & Buffalo mozzarella, pine nut & arugula pesto</i>	
Bigoli Cacio & Pepe.....	19
<i>Home made thick spaghetti with Cacio Romano, cracked black pepper & Pecorino Calabrese</i>	

SECONDI

Branzino	30
<i>Grilled, deboned Mediterranean Sea bass with crispy fingerling potato, wilted spinach, pine nuts, & Calabrian peppers</i>	
Fish of the Day	MP
<i>Daily selection of sustainable local fish with seasonal vegetables</i>	
Polletto	28
<i>Cristal Valley free-range half chicken with roasted sunchoke, wilted Tuscan kale, thyme jus</i>	
Tagliata di Manzo.....	35
<i>Painted Hills farm grass fed N.Y. strip with hazelnut Romesco, broccoli rabe, salmoriglio</i>	
Cinghiale.....	33
<i>Wild boar chop, wild mushroom ragú, Brussels sprout & apple gremolata</i>	

CONTORNI

Broccoli rabe, Hazelnuts Romesco.....	9
Roasted fingerling potatoes.....	9
Roasted Brussels sprouts.....	9