

antipasti

per cominciare “to begin”

la zuppa 11

roasted butternut squash soup, chive whipped cream, rosemary bread crumbs

la burrata 13

burrata, shaved fennel, endive, crostini, balsamic

il polpo 14

seared octopus, potato gnocchi, pickled peppers, sunchoke, soybeans

il tagliere di affettati con gnocco fritto 16

house selection of charcuterie, gnocco modena style

le ostriche 15

half dozen kusshi oysters, cucumber mignonette, lemon

le insalate “the salads”

l’insalata di mela 11

pink lady apple salad, arugula, candied walnuts, bacon, champagne vinaigrette

le lattughe miste 11

mixed baby lettuces, balsamic vinaigrette, shaved parmesan reggiano

insalata di pomodoro 13

heirloom cherry tomatoes, pearl mozzarella, cucumbers, croutons, arugula

le insalate “main salads”

l’insalata tritata 19

tossed italian-style chopped salad, turkey, bacon, gorgonzola

l’insalata di cesare 18

caesar salad, chicken, shaved parmesan, garlic crostini

l’insalata di gamberetti 20

shrimp salad, romaine, cabbage, chick peas, green goddess dressing

la pizza “the pizza”

la pizza margherita 14

mozzarella, tomato, basil

la pizza al salmone afumicato 14

smoked salmon béchamel sauce, mozzarella, red onion

la pizza al pesto 14

basil pesto, spinach, ricotta, apple wood smoked bacon

secondi piatti

la pasta “signature pastas half/full”

le lasagne alla bolognese 16

fresh lasagne, bolognese meat ragout, parmesan

le farfalle 13/18

farfalle alla vodka, prosciutto, marinara, cream, parmesan

le pappardelle al fagiano 14/18

pappardelle, roasted pheasant, morel mushrooms

il fazzoletto 15/18

handkerchief pasta, lump crab, arugula pesto, chile flakes, lemon

i garganelli 15/17

garganelli, pork sausage, parmesan, fennel seeds

i ravioli 15/19

black and white shrimp ravioli, royal red shrimp, white wine, garlic

le orecchiette 14/18

orecchiette, chicken sausage, caperberries, peppers, garlic foam

le linguine 14/17

linguine, manila clams, garlic, white wine

il risotto ai funghi 14/19

risotto, wild mushrooms, parmesan

il pesce “fish”

capésante 26

scallops, spinach, crispy potato, capers, olives, tomatoes

il branzino 26

branzino, polenta, asparagus, clams, turnips, fennel, black garlic aioli

il salmone 25

roasted salmon, trofie, asparagus, peas, carrots, olive oil foam

le carni “meat”

il pollo 24

truffle crusted chicken, wild mushrooms, green beans, truffle cream sauce

il maiale 23

pork belly, semolina gnocchi alla norma, tomato, eggplant, aged ricotta

la quaglia 23

two semiboneless quail stuffed with farro, baby kale, salsify, apricot mostarda

chef: celestino drago

chef di cucina: matthew haro

filtered water will be served upon request

a service charge of 20% will be included on parties of 6 or more