

Antipasti

"starter"

Burrata 17

burrata, basil pesto, endive, speck, balsamic

Il Tonno 19

sesame crusted ahi tuna, medley of spring vegetables, tomato pearls

Polpo 22

seared octopus, potato puree, celery root, scallion

Salumi con Gnocco Fritto 22

house selection of charcuterie, fried bread

Zuppa del Giorno 12

soup of the day

Le Insalate

"salad"

Insalata di Mele 13

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

Insalata di Lattughe Novelle 12

mixed baby lettuces, balsamic vinaigrette, shaved parmesan cheese

Insalata di Cesare 14

romaine, caesar dressing, shaved parmesan, focaccia croutons

Barbabietole 16

*roasted beets, crispy beet nest, orange supremes,
pistachios, endive, rose water vinaigrette*

primi piatti

"pasta"

Spaghetti alla Chitarra 19

basil spaghetti alla chitarra, sicilian almond-tomato and basil pesto

Cacio e Pepe 22

spaghetti, pecorino, black pepper

Pappardelle 22

pappardelle, roasted pheasant, morel mushrooms

Linguine 19

linguine, manila clams, garlic, white wine

Tagliatelle 31

black squid ink tagliatelle, lobster, lobster bisque, chive

Corzetti 25

corzetti, crab, tomato, capers, dehydrated olives, parsley foam

Cannelloni 22

rabbit, béchamel, parmesan, lemon preserves, carrot puree, rabbit jus

Garganelli 21

garganelli, pork sausage, parmesan, fennel seeds

Farfalle 19

farfalle alla vodka, prosciutto, marinara, cream, parmesan

Caramelle 24

butternut squash filled pasta, ricotta, maitake mushrooms, brown butter, sage, hazelnuts

Risotto ai Funghi 19

risotto, wild mushrooms, parmesan

secondi piatti

"main course"

Pesci

"fish"

Cioppino 31

dover sole, mussel, clams, stone crab, calamari, focaccia, aioli

Capesante 36

scallops, roasted cauliflower, fregola, pickled raisins, pine nuts

Branzino 36

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

Salmone 33

roasted salmon, english peas, pearl onions, farro, basil foam

Carni

"meat"

Bistecca per due 148

ribeye, creamy polenta, roasted spring vegetables

Porchetta 34

roasted pork roulade, lentils, roasted carrots, fennel, celery root, pearl onions

Pollo 29

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

Venison 38

roasted venison, venere risotto, roasted beets, bartlett pear, venison jus

Bistecca 38

pan roasted prime ny steak, truffle potato puree, brussel sprouts, roasted sunchokes

Buon Appetito! Chef: Celestino Drago

filtered water will be served upon request

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