

Antipasti

"STARTER"

Burrata 17

burrata, asparagus, speck, polenta croutons, com truffle cream

Il Tonno 21

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

Polpo 24

seared octopus, potato puree, celery root, scallion

Salumi con Gnocco Fritto 26

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*

*filtered water will be served upon request
a service charge of 20% will be included for parties of 6 or more*

Primi Piatti

"PASTA"

Spaghetti alla Chitarra 22

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

Cacio e Pepe 22

spaghetti, pecorino, black pepper

Pappardelle 24

pappardelle, roasted pheasant, morel mushrooms

Linguine 25

linguine, manila clams, garlic, white wine

Tagliatelle 33

black squid ink tagliatelle, lobster, lobster bisque, chive

Corzetti 25

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

Fettuccine al Tartufo 45

fettuccine, wild mushrooms, truffle butter, parmesan, shaved summer black truffle

Garganelli 23

garganelli, pork sausage, parmesan, fennel seeds

Farfalle 24

farfalle alla vodka, prosciutto, marinara, cream, parmesan

Caramelle 24

com and ricotta filled pasta, roasted com, pancetta

Risotto ai Funghi 22

risotto, wild mushrooms, parmesan

Secondi Piatti

"MAIN COURSE"

Pesci

"FISH"

Halibut 39

jumbo asparagus, heirloom rainbow carrots, creamy polenta, mint gremolata

Branzino 36

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

Salmone 33

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

Black Cod 36

caramelized black cod, smoked vialone-nano risotto, fava beans

Carni

"MEAT"

Bistecca per due 148

ribeye, creamy polenta, roasted spring vegetables

Porchetta 35

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

Pollo 32

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

Bistecca 39

ny steak, sprouting cauliflower, favas, olive tapenade, oven dried tomato, potato fondant, beef jus

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness