

Antipasti

SALUMI & FORMAGGIO, meats + cheese, giardiniera, candied nuts, mixed olives, jam, crostini | 21/37 add ricotta | 4
 FOCACCIA, extra virgin olive oil, roasted garlic, seasonal butter | 7/12
 MEATBALLS, pomodoro, ricotta, basil | 14
 EGGPLANT, herbed ricotta, pomodoro, basil | 14
 SAUSAGE & RABE, housemade sausage, broccoli rabe, white cannellini beans, parmesan reggiano | 16
 CALAMARI, smoked tomato pomodoro, pepperoncini, arugula, garlic butter | 15
 SMELTS, cornmeal dusted, fried capers, arugula, candied lemon rind, basil citrus aioli | 16
 BACCALA STEW, salted cod, citrus cannellini beans, escarole, pepperoncini, roasted fennel, artichoke, focaccia | 18
 CLAMS OR MUSSELS garlic, shallot, white wine, pomodoro, lemon, butter, grilled focaccia | 17
 POLENTA + MUSHROOMS, almonds, arugula, parmesan reggiano | 18
 *STEAK TARTARE, herb tonnato, cornichon, caper, sherry + shallot vinaigrette, confit egg yolk, potato chips | 19

Insalata

FARM GREENS, apple, red onion, fennel, candied pecans, ricotta salata, apple cider mustard vinaigrette | 17
 ARUGULA & RADICCHIO, gorgonzola boursin, fig, walnut, red wine + walnut vinaigrette | 17 add speck | 3
 ESCAROLE CAESAR, pecorino, crostini, anchovy vinaigrette, parmesan peppercorn, pancetta, white anchovy | 17
 BURRATA, beets, citrus relish, pistachio, matunuck micro greens, frisee, saba, olive oil | 18
 SCUNGILLI, snails, celery, fennel, onion, red bell pepper, herb + red wine vinaigrette
 OCTOPUS SALAD, 'nduja vinaigrette, frisee, purple potato, green beans, crispy garlic + shallot | 19
Additions chicken breast | 8 grilled shrimp | 9 *salmon | 13

Primi

FETTUCCHINE BOLOGNESE, beef + pork + veal ragu, pecorino basil | 23 add ricotta | 4
 GNOCCHI SORRENTINA, potato dumplings, pomodoro, cream, roasted tomato, fresh mozzarella, pecorino, basil | 23
Additions bolognese sauce | 7 sausage | 7 meatballs (3) | 11
 BUCATINI AMATRICIANA, guanciale, pomodoro, calabrian chili, roasted tomato, pecorino, basil | 23
 MAFALDINE, aglio e olio, anchovy, basil, mint, walnut, lemon, arugula, breadcrumbs, pecorino | 23
 BUCATINI CACIO E PEPE, pecorino + grana padano, lemon, black pepper, burrata | 23 add sausage | 7
 FUSILLI, sweet onion braised duck, caramelized onion, butter, pecorino | 25
 SPAGHETTI, frutti di mare, clams, mussels, calamari, shrimp, local fish, white wine, pomodoro, butter | 34
 RAVIOLI, squid ink pasta, lobster + ricotta filling, lobster meat, sherry + anise cream, bottarga breadcrumbs | 43

Secondi

*STRIP STEAK, porcini dusted, broccolini + leek, truffle parmesan potato, tallow demi, cured egg yolk | 42
 CHICKEN STATLER + BONELESS THIGH, pancetta + sage pesto parmesan risotto, mushroom marsala pan jus | 29
 VEAL MILANESE, prosciutto, cannellini beans, artichoke, escarole, lemon butter, arugula, parmesan | 30
 *SALMON, black lentils, mustard greens, cranberry, onion agro dolce | 27
 *PORK CHOP, date + mustard glaze, creamy fontina polenta, brussel sprouts, bacon, fennel + pear slaw | 29
 PESCE DEL GIORNO, local fish, fregola, olives, green beans, artichoke puree, sun dried tomato + pine nut pesto | MKT

Contorni

PASTA POMODORO, choice of pasta, pomodoro, pecorino, basil | 11
 BROCCOLI RABE, garlic + chili | 7
 POTATO, roasted, butter, parmesan + herbs | 7
 RISOTTO, parmesan + herb | 11