

antipasti

freddo

- SALUMI & FORMAGGIO, CHEF SELECTION OF MEATS, CHEESE, NUTS, JAMS, VEGETABLES | 19/35 add house made ricotta | 4
- FARM GREENS, SHAVED ROOT VEGETABLES +BRUSSEL SPROUTS, APPLE, RICOTTA SALATA, APPLE CIDER MUSTARD VINAIGRETTE | 15
- ENDIVE, FENNEL, PEAR, WALNUT, DATE PUREE, SMOKED BACON, SHERRY VINAIGRETTE | 15
- ARUGULA & RADICCHIO, GORGONZOLA BOURSIN, SPECK, FIG, WALNUT, RED WINE VINAIGRETTE | 15
- BEET + BURRATA, ROASTED SQUASH, SAGE PESTO, PISTACHIO, SABA, SHERRY VINAIGRETTE | 16 add speck | 3
- STEAK TARTARE, SALSA VERDE, POACHED EGG YOLK, CAULIFLOWER, PARMESAN PEPPERCORN, CROSTINI | 18

caldo

- PASTA E FAGIOLI | 9
- MEATBALLS, POMODORO, RICOTTA, BASIL | 11
- HOMEMADE SAUSAGE, BROCCOLI RABE, CANNELLINI BEAN, PARMESAN | 15
- CALAMARI, SMOKED TOMATO POMODORO, PEPPERONCINI, GARLIC BUTTER | 14
- CREAMY POLENTA, WILD MUSHROOM, ARUGULA, ALMONDS | 15
- EGGPLANT, RICOTTA, HERBS, POMODORO, BASIL | 11
- CLAMS, GALRIC, SHALLOT, POMODORO, WHITE WINE, LEMON, BUTTER, FOCACCIA | 16
- FRESH BAKED ROSEMARY FOCACCIA, ROASTED GARLIC, EVOO, SEASONAL BUTTER | 11 half | 7

primi

- HAND-CUT FETTUCCINE, BOLOGNESE, PECORINO, BASIL | 20 ~~€~~
- GNOCCHI ALLA SORRENTINA, POMODORO, CREAM, MOZZARELLA, PECORINO, BASIL | 20 ~~€~~ add bolognese | 6
- BUCATINI, AMATRICIANA, GUANCIALE, POMODORO, CALABRIAN CHILI, PECORINO | 19 ~~€~~
- MAFALDINE, AGLIO E OLIO, ANCHOVY, LEMON, ARUGULA, MINT, WALNUT, BREADCRUMB | 19
- FUSILLI, BRAISED HEN, CARAMELIZED ONION, BUTTER, PECORINO | 21 ~~€~~
- BUCATINI, CACIO E PEPE, BURRATA | 19 ~~€~~
- SPAGHETTI PESCE, CLAM, SHRIMP, GARLIC, LEMON, ANCHOVY, ROASTED FENNEL, PINE NUT, PARSLEY | 26 ~~€~~
- AGNOLOTTI, GORGONZOLA, SAGE BROWN BUTTER, WILD MUSHROOM, ROASTED SQUASH, HAZELNUT, LEMON ZEST | 23 ~~€~~
- ~~€~~ home made artisan pasta

secondi

- CHICKEN STATLER + BONELESS THIGH, BROCCOLINI, CAULIFLOWER, PARMESAN POTATOES, LEMON + ANCHOVY | 25
- *SIRLOIN STRIP STEAK, DIAVLO SPICED, POLENTA, BALSAMIC + VINEGAR PEPPER BRUSSEL SPROUT, GORGONZOLA BUTTER | 35
- VEAL MILANESE, PROSCUITTO, CANNELLINI BEAN, ARTICHOKE, ESCAROLE, LEMON BUTTER, ARUGULA, PARMESAN | 28
- *SALMON, SQUASH, FARRO, KALE, HONEY MUSTARD SAGE BUTTER, CRANBERRY MOSTARDA | 25
- *PORK CHOP, SWEET POTATO, WILD MUSHROOM + KALE, SAGE DIJON CREAM, APPLE MOSTARDA | 29

- PASTA POMODORO | 10 BALSAMIC + VINEGAR PEPPER BRUSSEL SPROUT | 8 BROCCOLI RABE | 7
- add chicken breast | 8 shrimp | 8 salmon | 11 add meatballs | 9 add sausage | 6