

Pesce

Diver scallop crudo, blood orange, scallion, smoked paprika	10
Cured sardines, pickled radicchio	12
Fritto Misto di Mare, meyer lemon crema, chicory	15
Charred octopus, cucumbers, yogurt, mint	13
Manila clams alla siciliana	10



Verdure

Ribollita Soup, tuscan kale, pancetta, ricotta	8
Arugula, parmigiano, lemon	10
Winter root vegetables and chicories, bagna cauda, lemon	9
Warm leaf greens, scrambled egg vinaigrette, speck	8
Crispy eggplant arancini, whipped housemade ricotta, roasted tomato	7



Carne Casalingo \$10 each

- Prosciutto San Daniele, honeycrisp apple
- Coppa, scallion, roasted peppers
- Rabbit Sott'olio, roasted carrots, arugula
- Testina ai piedini, parsley, mostarda di peperoni
- Salame, shaved fennel, lentils, salsa verde
- Lardo, tigelle, grapefruit polvo

Formaggi

- Housemade Stracciatella cheese, olio nuovo, grilled bread 8
- \$5 each**
- Robiola di Capra al fico | goat
- Nostrale di Elva | cow
- Pecorino Mejdoro | sheep
- Monte Veronese | cow
- Pecorino Cenerino | sheep
- Parmigiano Cravero | cow
- Caprotto | goat
- Principe di Sardegna | sheep, blue

Primi

Spaghetti al Pomodoro	14
add meatballs	4
Bigoli, melted butter, chili, parmigiano	14
Gargati, cauliflower, rosemary	16
Baked Mozzarella Canneloni alla Norma	15
Orecchiette, rock shrimp, crab, breadcrumbs	20
Ricotta Strascinari, braised duck leg, smoked scamorza	20
Maccheroni di Busa, pork ragu della nonna, goat cheese, fennel fronds	20



Contorni \$7

- Seasonal Mushrooms alla piastra, vincotto
- Peperonata, Basil
- Tomato braised escarole
- Polenta con parmigiano fonduta.

Secondi

Seafood Stufato, prawns, mussels, clams, fennel	24
Salt roasted Arctic Char for two, buttered leek pancotto <i>price per person</i>	22
Broiled Rouget, preserved lemon, castelvetrano olives, herbs	23
Roasted Poussin, marsala, winter panzanella	25
Grilled Lamb Chops, tomato marmellata, vincotto	24
Roasted Pork Shoulder, insalata rinforzata, sugo arrosto	22
Skirt Steak alla Piastra, bone marrow gremolata, cumin onions	24

