

DRY CURED SAUSAGE

New Mexican Red Chili
Fennel & White Wine

DRY CURED SALUMI

Jowl - Thyme, Chili
Pancetta - Thyme, Juniper
Bresaola - Red Wine, Black Pepper
Loin - Rosemary, Garlic

One **7**
Choice of three **12**

CROSTINI & BREAD

Buffalo Ricotta | Fresh Chilies, Spitiko Olive Oil **8**
Wilted Escarole | Garlic, Yukon Potato **8**
Artichoke | Grana Padano, Mint **10**

STARTERS

Arahova Feta | Grapes Agrodolce Dill, Dandelion **9**
Lamb Tongue | Local Alpine Style Cheese, Brioche, Salsa Verde, Radish Salad **13**
Grilled Octopus | Red Wine, Oregano Vinaigrette **16**
Mackerel Escabeche | Variety of Raddiccio, Crisp Sun Chokes **15**
Lamb Sweetbreads & Cheeks | Lemon Puree, Olive Crumbs **14**
Beets | Panteleo, Pistachio, Sherry Beet Vinaigrette **11**
Greens | Radishes, Herbs **9**

PASTA

Fresh Spaghetti | Cured San Marzano Tomatoes, Fiore Sardo **18**
Raviolo | Prosciutto, Soft Egg Yolk, White Wine, Swiss Chard **16**
Mezze Rigatoni | Braised Lamb Shoulder Ragu, Heirloom Peppers, Sheep's Milk Yogurt **21**
Tagliolini | Saffron, Fennel, Red Maine Shrimp, Cockles, Maryland Crab **24**

VEGETABLES

Fall Squash | Brown Butter, Sheep Milk Ricotta, Sage, Aged Balsamic **12**
Wild Mushrooms | Tome Ballad Cheese, Slow Poached Meadow Creek Egg **19**
Eggplant | Calabrian Chili Honey Vinaigrette, Toasted Sesame **12**
Heirloom Carrots | Pumpernickel, Spiced Yogurt, Assorted Lettuces **14**

ENTREES

Bobo Farms Chicken | Thigh Roulade, Different Textures of Cauliflower **22**
Roasted Strip Steak | Olive Braised Pearl Onions, Roasted Potatoes, Goat Butter **32**
Filleted Whole Branzino | Caramelized Fennel, Bitter Herbs, Fennel Pollen **27**
Lamb Chop | Braised Lamb Brisket, Pumpkin, Puffed Farro **36**
Whole Fish | Olive Oil, Herbs, (For Two - Four Persons) M/P

*Our lamb is from Elysian Fields Farm in Greene County, Pennsylvania.
We support honest agriculture. For more:*

