

PICCOLI PIATTI

Antipasti, Contorini e Sfizi—Traditional Italian appetizers, sides and “bites to satisfy your whims”—served on small plates for sharing as starters and sides

VERDURE

- PATATE** Yukon potatoes, rosemary, Pecorino-Romano 6.
FUNGHI roasted mushrooms 8.
VERDURE wood oven roasted Brussels sprouts, cauliflower, Sicilian vinaigrette 7.
CAPONATA eggplant relish, smoked ricotta salata 7.
SCAROLA wilted escarole, garlic, chile 7.
POLENTA melted Gorgonzola, walnuts 6.
OLIVE marinated Cerignola olives, orange, garlic, chile, shaved fennel 5.
TORTINO DI MELANZANE eggplant, mozzarella, tomato, Parmigiano-Reggiano 8.
BUFALA MOZZARELLA mostarda di Cremona 8.

PESCE

- CALAMARI** fried, spicy tomato sauce, pickled peppers 9.
LE COZZE mussels, white wine, tomato, garlic, chile 9.
POLIPETTO baby octopus, escarole, potato, spicy Romesco sauce 10.
BRUSCHETTA Sicilian tuna, white beans, celery, pickled shallot 9.

CARNE

- ARANCINI** fried risotto balls, mozzarella, sausage 6.
POLPETTINE veal meatballs, sheep's milk ricotta 9.

SALUMI PLATE

Dried and cured in the old-world tradition by local and Italian artisans

Choice of: **1 for 8.** | **3 for 21.** | **5 for 32.**

- FINOCCHIONA** Tuscan fennel salame
PROSCIUTTO San Daniele 18 month aged
SALAMINO artisanal dried spiced pork sausage
COPPA spiced pork shoulder
SPECK cured smoked ham

INSALATE

- NAPOLI** chopped romaine, arugula, salami, prosciutto, peppers, olives, Provolone 13.
CESARE escarole, croutons, Parmigiano-Reggiano dressing, marinated white anchovy 10.
INSALATA MISTA mixed greens, lemon citronette, smoked ricotta salata 9.
BARBABIETOLE roasted beets, lentils, arugula, frisée, stracciatella, candied pistachios 13.
INSALATA DI POLIPO marinated octopus carpaccio, citrus, fennel, watercress 17.

ZUPPE

- ZUPPA DI POLLO ARROSTO** roasted chicken, root vegetables, farro 8.
PAPPA AL POMODORO tomato, bread, black kale, white beans, Pecorino-Romano 8.

PASTE

- PACCHERI NAPOLITANA** braised beef ragu, caramelized onions, Parmigiano-Reggiano 19.
LINGUINE ALLE VONGOLE chopped clams, garlic, chile, parsley 20.
STROZZAPRETI CON SEPIE cuttlefish, spicy pepper sauce, bread crumbs 22.
TORTIGLIONI ham, red endive, Fontina cream 18.

AL FORNO

From our wood-burning oven

- TORTINO DI MELANZANE** eggplant, mozzarella, tomato, Parmigiano-Reggiano 17.
LASAGNA lasagna, béchamel, black kale, potatoes, Fontina, sausage 20.
BRANZINO AL FORNO sea bass, artichoke, potato, caper, Castelvetro olives 28.

PESCE

- PLATESSA** flounder, Brussels sprouts, speck, golden raisin agro-dolce 25.
CAPELANTE diver sea scallops, blood orange, fennel purée 27.

CARNE

- POLLO AL GIRAROSTO** rotisserie chicken, wilted escarole, Yukon potatoes 21.
COSTOLETTE DI MANZO braised beef short-rib, polenta, Gorgonzola, horseradish gremolata 28.
BISTECCA DI MANZO NY strip steak, balsamic glazed cipollini, roasted mushrooms 32.
MILANESE DI VITELLO PER DUE for two, crispy veal chop on the bone, seasonal green salad, lemon citronette 46.

PIZZE NAPOLETANE

From our wood-burning ovens with Fior de Latte mozzarella, Caputo flour imported from Naples, San Marzano tomatoes from the foothills of Mount Vesuvius and water meticulously sourced from local wells to match the pH and mineral balance of the natural spring water in Naples

INDIVIDUAL OR HALF-METER LONG “MEZZO METRO” FOR FOUR

CLASSIC

- MARGHERITA** San Marzano tomatoes, mozzarella, basil, Pecorino-Romano 16./35.
DIAVOLA San Marzano tomatoes, salami piccante, mozzarella, Pecorino-Romano 18./37.
QUATTRO STAGIONI San Marzano tomatoes, ham, eggplant, artichokes, mushroom, Fontina 19./38.
FUNGHI San Marzano tomatoes, oyster mushroom, tomato, mozzarella, Pecorino-Romano 17./36.
BARESE San Marzano tomatoes, sausage, broccoli rabe, smoked mozzarella 18./37.
BIANCA
PATATE potato, pancetta, spicy peppers, Taleggio, Pecorino-Romano 17./36.
CARCIOFI artichoke, Robiola, smoked mozzarella 18./37.
CAVOLINI shaved Brussels sprouts, ricotta, golden raisins, Fontina 17./36.
SPECK crème fraîche, onion, Parmigiano-Reggiano 19./38.
CAVOLFIORI cauliflower, black pepper, Meyer lemon 17./36.