

47 West 8th Street
Between Sixth Avenue and MacDougal Street
New York, NY
(212) 253-9335

Executive Chef Carmine Di Giovanni

SMALL PLATES THREE FOR 20

BEETS, VADOUVAN GRANOLA
SCALLOP CRUDO, FIZZY MELON, FENNEL
PRESSED BAGUETTE, SPICY SAUCISSON, TELEGGIO
ARTICHOKE FRITTE, BLACK PEPPER AIOLI, PECORINO
LAMB "LARDONS" PIMENTON, GARLIC CHIPS, SCALLIONS
OPEN FACE BOUDIN BLANC, PICKLED RED CABBAGE CONFIT
MUSHROOM SALAD, PISTACHIO, ONION JAM
TRUFFLE ONION JAM, FIVE MINUTE EGG
LOADED POTATO, USUAL SUSPECTS

\$11

GUANCIALE, FRESH KIMCHI
ROMANESCO CAULIFLOWER, BASIL, CAPERS, RAISIN
FARRO SALAD, POMEGRANATE, SPICED WALNUTS, MAPLE SHERRY
FISH CHIPS, WHIPPED SALT COD, PINEAPPLE RELISH
CRISPY DUCK SKIN, STEAMED EGG, SCALLION

\$16

TUNA TARTARE, CITRUS TAPIOCA
FIDEO SQUID INK PASTA, HEAD ON PRAWN, PIMENTON AIOLI
CHARRED LEEKS, PUMPERNICKEL, ROMESCO, MANGALISA HAM
ODD COUPLE, SWEETBREADS, SNAILS, BACON, GARLIC FROTH
LOBSTER CAVATELLI, CRAWFISH, RAMPS