

Corvo Bianco

DINNER

ANTIPASTI

Grilled baby octopus, marble potatoes, breakfast radish, celery, black aioli 9

Agretti, peaches, walnuts, ricotta 9

Baby beets, horseradish gremolata, panna 8

Peperoncino prawns, cocoa nib romesco 9

Avocado, scamozza, tomato, corn nuts, arugula 8

Arancini-3 ways (sepia, saffron, herbs) 7

Oysters, six for 18

Fritto Misto 12

Zupa del Giorno 11

Salumi e fromaggio 15/25

INSALATA

Pancotto Mare , bread, tomato, squid, clams, chili, olives, purslane 16

Wild arugula, date-preserved lemon vinaigrette, parmegiano 13

Red cress, strawberries, asparagus, almonds, ricotta salata 14

Cavolo; lemon-anchovy, serrano, egg, pan grattato 14

Tomato, pickled peppers, watermelon, olives, herbs, goat milk ricotta 15

Burrata, shaved summer squash, pine nut puree, black garlic pan grattato, bottarga
17

Carrot, seeds, sunflower sprouts, radishes 14

PRIMI

Gnudi (gluten free) alla Norma 17

Spaccatelli, chanterelles, scapes, walnuts 17

Spaghetti alla chitarra, clams or stone crab, fresno chilis 18

Agnolotti roja, goat cheese, baby beets, brown butter-balsamic sauce 17

Paparadelle Shortrib Ragu 18

Trenette Al Nere, sea urchin, burdock, sesame 20

Fregola Arigosta 22

Orcchiette, rappini, carrot, rye 17

Pasta del Giorno A/Q

SECONDI

Scallops, lovage, broccoli romanesco 22
Rabbit Cacciatore, agrodolce 22
Lamb saddle, anchovy nduja, ceci 24
Beef tagliata, roasted garlic salmoriglio 24
Grilled quail, corn, cherries 23
Pork loin, fennel, mustard greens 22
Roasted whole Branzino in herbs 22
Salmon in smoke, salsa verde 24
Arigosta alla Campinadese 28

CONTORNI

Nassedeu (black eye peas and fennel) 6
Roasted carrots 7
Slow roasted cauliflower, capers, browned butter crema 6
Cavolo and mustard greens 6
Polenta, mushrooms, tofu 6
Caponata 8