

Put Yourself in Our Hands

SIX-COURSE TASTING MENU 78
BEVERAGE PAIRING 50



Fish

CITRUS SALAD

cured olives, tardivo, white anchovies . . . 18

STEAMED LITTLENECK CLAMS

romesco, garlic, toast . . . 18

GRILLED CAULIFLOWER

smoked bluefish, sunflower seeds . . . 16

SPANISH MACKEREL

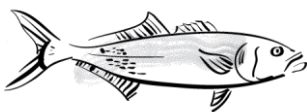
cipollini onions, potatoes, shellfish cream . . . 21

ROASTED TILEFISH

beets, fennel . . . 27

WILD HAKE

chickpeas, tuscan kale, baccalà . . . 26



Broth

HEARTH BROTH

bone marrow, turmeric, black pepper . . . 12

SEAWEED BROTH

shiitake, seaweed, scallion . . . 12

CHICKARINA SOUP

escarole, chicken meatballs, brown rice . . . 12



Chef & Owner

MARCO CANORA

Chef de Cuisine

LUIGI PETROCELLI

Sous Chef

MATT SZEREMETA

GRANT CLARK



WEDNESDAY, JANUARY 13TH, 2016



Vegetables

SHAVED RADISHES

giardiniera, buttermilk . . . 15

CHICORIES

bagna cauda, quinoa, parm. . . 14

WINTER SQUASHES & SWEET POTATOES

buckwheat honey ricotta, pumpkin seeds . . . 15

RIBOLLITA

black cabbage, white bean, breadcrumbs . . . 12

BROCCOLI SFORMATO

wild boar cacciatorini, anchovy, chile . . . 15

CARROT AND BEET TARTARE

cured egg yolk, chervil, breadcrumbs . . . 16

WILD MUSHROOM TRIFOLATI

gremolata . . . 14

BORLOTTI BEANS

mackerel bottarga, sage, garlic . . . 14

SAUTÉED WINTER GREENS

garlic breadcrumbs . . . 12

Grains

WARM, LONG-FERMENTED WHOLE GRAIN BREAD

butter, evoo, whipped lardo . . . 6

GARLIC BREAD . . . 6

CECINA

olive tapenade . . . 6

"CACIO E PEPE" POLENTA . . . 8

RYE BERRY RISOTTO

beet-braised cabbage, caraway . . . 21

POTATO GNOCCHI

sage butter, parm . . . 12

BUCKWHEAT PIZZOCHERI

mushrooms, cabbage, fontina . . . 23

WHOLE GRAIN RIGATONI

pork ragu, ricotta . . . 24

Dishes for 2 or More

WHOLE SPATCHCOCK CHICKEN

swiss chard, chile, herbs . . . 66

WHOLE ROASTED FISH OF THE DAY

roasted potatoes, fennel . . . 68



Meat



GRILLED QUAIL

farro, quail's egg . . . 19

BEEF TARTARE

raw cheddar, celery root, potato chips . . . 21

BRAISED BEEF NECK

vegetable escabeche, brodo . . . 28

COTECHINO SAUSAGE

umbrian lentils . . . 18

BRAISED RABBIT

olives, soffritto, polenta . . . 26

HOMINY-CRUSTED PORK

sausage, carrots, amaranth . . . 28

BEEF & RICOTTA MEATBALLS . . . 22

Offal

BONE MARROW

radicchio, japanese sweet potato, crispy shallots . . . 16

VARIETY BURGER

(brisket, chuck, heart, liver) caramelized onions, fontina, sweet potato fries . . . 24

PORCHETTA DI TESTA

parsley salad, mustard seeds . . . 12

CHICKEN LIVER TERRINE

grilled bread, pickled cipollinis . . . 14



to all our purveyors

If you'd like to know more about the thinking behind our food choices, please turn over the menu.