

CASA APICII

Mozzarella

FIOR DI LATTE 9
campari tomatoes, basil, pine nuts

BURRATA 10
pole beans, hazelnut aillaide

MOZZARELLA DI BUFALA 9
Sicilian caponata, lovage

CILIEGINE 8
niçoise tapenade, fried ceci, mint

HOUSE-MADE BOCCONCINI 10
housemade mozzarella, extra virgin olive oil

Pane e Salumi

FONDUTA 17
funghi misti con tartufo

HOUSEMADE FOCACCIA 6
dried grapes, rosemary, whipped lardo

CROSTINO 11
anchovy, tomatoes, salted butter

PROSCIUTTO 9

BRESAOLA 15

SOPPRESSATA 9

LONZA 11

CACCIOTORINI 15

Piccoli Piatti

CITRUS-CURED MACKEREL 11
taggiasca-orange butter, marinated beans, grilled bread

SCALLOP CRUDO 14
giardiniera, citrus, chives

FOIE GRAS 16
cherry conserva, amaretti, celery, brioche

POLPETTINE 9
beef, pork and veal meatball, ricotta

CALAMARI 14
sausage calabrese, fennel flowers, salsa rossa

V ROMANESCO 8
anchovy, onion, chili

E

R EGGPLANT 10
honey, calabrian salsa

D

U SUNCHOKES 8
speck, mustard crema

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A KOHLRABI 8
sultana raisins, pine nuts, venetian curry

LENTILS 8
marinated rapini

HEIRLOOM TOMATOES 12
pesto alla trapanese, bottarga

BEETS 10
goat cheese, dill, cumin

LOCAL SALAD GREENS 9
marcona almonds, fiore sardo

SPIGARELLO 9
garlic, chili breadcrumbs

SWEET POTATO 8
pilacca, rosemary

P SPAGHETTI 22
bottarga, chili, lemon

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S STROZZAPRETI 23
octopus, pancetta, breadcrumbs

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A RIGATONI 19
zucchini, anchovy, ricotta salata

BUCATINI ALL'AMATRICIANA 23
'nduja, sicilian oregano, pecorino

LINGUINE 24
clams, lemon

TAGLIATELLE 24
chanterelles, pancetta, sage

GARGANELLI VERDI 21
all bolognese

FONDUTA RAVIOLI 19
fontina, tomato sugo, eggplant, thyme

S CRUSTED AMBERJACK 26
tomato-stewed chickpeas, salmoriglio

E

C CHICKEN AL MATTONE 24
onion-ash honey vinegar, sautéed spigarello

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N

D ROASTED DUCK 27
peaches, fennel soffritto

O

T *per la*

A PESCE DA GIACOMO 85
roasted turbot, fingerling potatoes, taggiasca olives, fennel, pine nuts, summer beans

V

O

L BEEF RIB STEAK 110
28-day-aged, heirloom tomato and basil panzanella

A

Una Cena Semplice...

VEGETARIANO 55 • DEGUSTAZIONE 70

Chef & Owner Casey Lane
Executive Chef Adam Nadel

THANK YOU FOR COMING IN • GRAZIE MILLE
Our 'Una Cena Semplice' menus require participation of all guests at the table per favore.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.