

FOR THE TABLE

STUFFED GARLIC FLATBREAD 9
HOUSE SALAMI & CHEESE 15
Elevation Meats Custom Campari
Salami, Squaquerello Cheese,
Orange Flower Honey

CRUDO

SEA BASS 14
Sicilian Saffron, Citrus,
Black Lime, Mint

LANGOUSTINE COCKTAIL 19
Cocchi Americano,
Pink Peppercorn, Grapefruit

TONNATO VITELLO 18
Spicy Veal Tartare, Tuna Carpaccio

APPETIZERS

CHRYSANTHEMUM SALAD 13
Garlic, Sesame, Parmesan

PISTACHIO FREEKAH & CHICORIES 14
Grapes, Saba, Sheep's Cheese

SPICY ANTIPASTO SALAD 12
Soppresata, Caciocavallo,
Pimento Olives

BBQ CALAMARI 16
Pepperoni Fried Rice, Herbed Labne

PECONIC ESCARGOT OREGANATA 15
Garlic-Parsley Breadcrumbs

PASTA

STRACCHINO GNOCCHI 21
Poppy Seed Pesto,
Green & Yellow Chive

SOPRESSINI & MUSSELS 23
Peroni, Pimenton, Cilantro Macho

BUFFALO MILK CAMELLE 22
Persimmon & Black Sesame

GARGANELLI GIGANTI 25
Broken Meatball Ragu,
Guanciale, Pecorino

MAINS

crata alla griglia 29
Fregola Verde, Buttermilk, Fennel

octopus puttanesca 26
Marinated Tomatoes, Charred Bread, Garlic Yogurt

blackened chicken scarpariello 22
Italian Sausage, Capocollo, Anaheim Chilies

veal "da pepi" 34
Horseradish, Speck, Rye

Shell steak al limone 32
Charred, Cured & Confit Lemons

FOR TWO

our lasagna 64
Ask your server

prime rib braciola 116

SIDES

EGGPLANT AGRODOLCE 8
Pine Nut Brittle, Mint

CHARRED BROCCOLI 8
Pecorino, Toasted Sesame

CREAMY PASTINA 10
Mascarpone, Chive Buds

