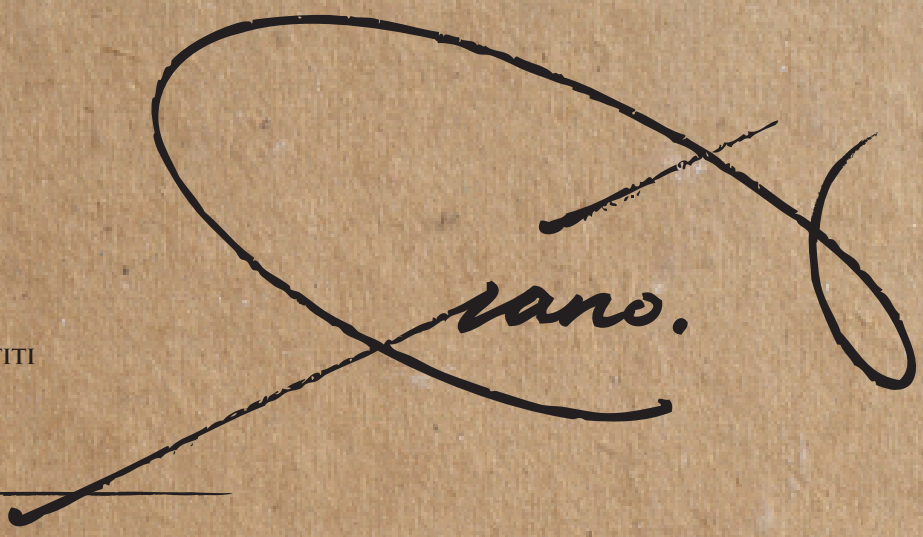


ASSAGGINI \$12

- OLIVE
- PROSCIUTTO SAN DANIELE
- FINNOCHIONA
- COPPA
- CULATELLO
- ARANCINI
- CROSTINO DI PEPPERONI ARROSTITI
- CROSTINO DI GRANCHIO BLU
- CROSTINO DI FEGATO DI POLLO
- POLPETTE DI GAMBERI



INSALATA

RUGHETTA CON BOCCONCINI AFFUMICATI, BLISTERED CHERRY TOMATOES & RED MAUI ONION	\$00
TREVESANO SALAD W/ SHAVED CELERY, HEART OF PALM, BLOOD ORANGE & A CHERVIL DRESSING	\$00
RAINBOW BEETS W/ WHIPPED ROBIOLA, WILD WATERCRESS & 12YR AGED BALSAMIC	\$00
ROASTED BABY ARTICHOKE HEARTS W/ GARLIC, PARMIGIANO, CHERRY TOMATO & WINE VINEGAR	\$00
BABY ROMAINE W/ WHITE ANCHOVY, BLACK CURRANTS, GARLIC CROUTONS & TONNATO SAUCE	\$00

ANTIPASTI

CHILLED TOMATO SOUP W/ PEEKYTOE CRAB, HORSERADISH, CALABRIA PEPPER & BASIL	\$00
BURRATA DI BUFFALO W/ BROCCOLI RABE PESTO SERVED W/ ONION JAM & GRILLED COUNTRY BREAD	\$00
WARM CALAMARI SALAD W/ SHAVED FENNEL, FRISEE, OLIVES & TOMATO-HERB VINAIGRETTE	\$00
MARINATED SEA BREAM W/ BLOOD ORANGE, SICILIAN EVOO & FRESH CELERY HEART LEAF	\$00
SICILIAN “TUNA FRESCA” SEARED BLUEFIN, CAPERS, LEMON, OLIVES, HARICOT VERTS & FENNEL	\$00
ROASTED VEAL MEATBALLS SERVED W/ HERBED CREAMY WHITE POLENTA & TRUFFLE PECORINO	\$00
CREPPELLE STUFFED WITH RICOTTA ROMANA, SPINACH, PARSLEY, ZUCCHINI & TOMATO RAGU	\$00
BORLOTTI BEAN SOUP W/ ARROWHEAD CABBAGE, FENNEL POLLEN, PANCETTA & BABY TURNIPS	\$00

PASTE

TRE FORMAGGI RAVIOLI; STRACCHINO, BURRATA & PARMIGIANO W/ ROSEMARY & BALSAMIC BUTTER	\$00
CAVATELLI W/ BABY OCTOPUS, PANCETTA & GARLIC BREAD CRUMBS	\$00
HOUSEMADE POTATO GNOCCHI W/ BLACK TRUFFLE BUTTER, 60MO DOP PARMIGIANO AND SAGE	\$00
PAPPARDELLE W/ DUCK BOLOGNESE, OREGANO & PECORINO DI NOCE	\$00
“MANCINI” SPAGHETTI CACIO E PEPE	\$00
TORTELLINI STUFFED W/ BRAISED CAPON W/ FENNEL, LARDO & FONTINA CHEESE	\$00
PACCHERI W/ RAGOUT OF CHINGHAILE, SAGE & SMOKED PECORINO	\$00
BUCCATINI W/ ZUCCHINI, SAFFRON, GARLIC, OLIVE OIL & PARMIGIANO REGGIANO	\$00
BAKED FUZI W/ HOUSEMADE SAUSAGE, BROCCOLI RABE, PLUM TOMATO & PECORINO	\$00

SECONDI

POACHED CHATHAM COD W/ PUTTANESCA FRESCA & A SAFFRON SOFFRITTO	\$00
BURRIDA; STEAMED BLACK SEA BASS W/ FALL VEGETABLES IN A TOMATO-EVOO BROTH	\$00
HALIBUT W/ A RAGU OF TUSCAN BEANS & TOPPED WITH OLIVE MARMELADE & CHIVES	\$00
LOBSTER POT; ROSEMARY BUTTER, CORONA BEANS, FINGERLING POTATO & PORCINI MUSHROOMS	\$00
CRISPY SKIN LEMON-ROSEMARY CHICKEN W/ A RAGU OF CHANTERELLE MUSHROOMS & FARRO	\$00
GRILLED DOUBLE-CUT VEAL CHOP W/ WILTED DANDELION GREENS WITH PICKLED ONIONS & GARLIC	\$00
ROASTED BERKSHIRE PORK SHOULDER W/ RED WINE VINEGAR & GRILLED SCALLION-MUSHROOM SALAD	\$00
ROASTED DRY AGED RIBEYE W/ POTATO-TELLEGGIO PUREE & BRAISED CAVOLO NERO	\$00
LAMB CHOPS W/ CARAMELIZED FENNEL, APPLE & BLACK TUSCAN KALE WITH SAVORY	\$00
SLOW ROASTED BEEF RIBS W/ CARAMELIZED BROCCOLI & TRUMPET MUSHROOMS	\$00

CONTORNI \$8

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| ▸ BROCCOLI RABE ROASTED W/ RAISINS & PINENUTS | ▸ BRAISED ESCAROLE W/ PANCETTA & GARLIC |
| ▸ STEAMED WHITE POLENTA W/ BUTTER & PARMIGIANO | ▸ PEARL ONIONS A LA GRIGLIA W/ MINT & VINEGAR. |
| ▸ SCARLETT RUNNER BEAN RAGU W/ LATE SUMMER VEGETABLES | ▸ STRING BEANS W/ BLACK OLIVE BREAD CRUMBS |
| | ▸ SAUTEED SPINACH AGLIO E OLIO |