

PANE VG 5 chef's selection bread, roasted garlic oil

BRUSCHETTA VG 10 white bean, grana padano, wild mushroom, mustard green, tomato pomodoro



crudo

POLPO* 13

octopus, focaccia, olive, eggplant purée, peppadew, charred cipollini onion

OSTRICHE CON

GUSCIO* GF 6 for 20
oyster on the half shell, roe, red wine mignonette

TONNO* GF 15

tuna, grappa honey glaze, prosciutto, pickled red grapes, fennel, heart of palm, orange relish

CAPELANTE* GF 12

scallop, herb emulsion, celery, cucumber, herb, lemon, chile oil

CARPACCIO* 13

crispy polenta, watercress, basil, heart of palm, pine nut, lemon, charred fennel, parmesan emulsion

antipasti

PROSCIUTTO 12

mustard, apple butter aioli, seasonal accoutrements

SARDINE GF 12

sardines, lemon oil, herbs, charred lemon, lentils

PRUGNE SECCHIE 13

prosciutto wrapped prunes stuffed with almond, chèvre, romesco, honeycomb

CARCIOFI VG 11

artichoke, hazelnut, orange, red onion, pepper, garlic butter

INSALATA DELLA CASA VG 9

baby greens, shaved fennel, tomato, red wine vinaigrette, focaccia crouton, pecorino

primi

LINGUINI 13

clam, broccolini, herb broth, lemon

CALAMARATE 15

Calabrian chile, lamb sausage, labneh, pesto, oil-cured tomato

SPAGHETTINI VG 10

basil, lemon oil, pomodoro

TORTELLONI 12

ricotta, pumpkin, amaretti, speck, apple jam, spiced mascarpone

BIGOLI* 12

guanciale, egg, parmesan, peppercorn

GNOCCHI 16

hazelnut, pear, sage, grana padano, focaccia-chicken meatball, goat cheese fondue

RISOTTO GF 15

broth, butter, parmesan mushroom, foie gras, truffle

secondi

BRANZINO GF 34

sea bass, potato verdura, chile, tomato, olive oil, herb, basil aioli, fennel, lemon

STINCO DI MAIALE BRASATO 23

pork shank, white bean, herbs, black kale

SALMONE* GF 26

salmon, charred cabbage, guanciale, tarragon-Nebbiolo butter, hibiscus mustard

INVOLTINO DI POLLO 28

chicken roulade, chestnut, carrot

GAMBERI E CAPELANTE 32

shrimp, scallop, yukon gold potato, celery, olive, pinenut, saffron cream leeks

BISTECCA* 36

16 oz. New York strip, perfuma salt, fried garlic chips, herb salad, cipollini onion

VITELLO 28

veal, walnut butter, gorgonzola, caper, parsley salad

FRUTTI DI MARE* GF 29

creamy polenta, shrimp, mussel, clam, octopus, tomato broth

à la carte 7

POLENTA GF & VG

creamy polenta

FAGIOLI BIANCHI GF & VG

white beans

BROCCOLINI + ACCIUGHE GF

broccolini + anchovy

FUNGHI + CAVOLO VERDE GF & VG

mushrooms + kale

PATATE VERDURE GF & VG

potato + vegetable