

# DINNER

## antipasti

### GRILLED BABY CARROTS

ricotta salata, almonds, Controne honey 13

### EMILIA ROMAGNA ON A PLATE

gnocco fritto, Prosciutto di Parma,  
fonduta, balsamico 16

### CHICKEN LIVER MOUSSE

Black Mission fig jam, pickled  
red onion, radish, herbs 13

### FRIED SMELT

Calabrian pepper aioli, radish,  
pickled mustard seeds 12

### KALE

Tuscan kale, Marcona almonds, tarragon,  
Gorgonzola dolce 14

### CHARCUTERIE

COPPA, NOSTRANO,  
BRESAOLA, SOPPRESSATA,

### COPPA DI TESTA

Small 18 Large 32

### ASPARAGUS

fried egg, Parmesan  
lemon 14

### FARM EGG

polenta, truffle,  
Grana Padano 19

### MEATBALL

pomodoro, Pecorino 5

### TUNA CRUDO

cucumber, pickled shallot,  
Calabrian pepper oil 15

### PANZANELLA

roasted peppers, croutons, hazelnuts,  
Pecorino Romano 13

### BURRATA

snap peas, watermelon radish, mint,  
Sardinian sea salt 20

### ARUGULA

radish, snap peas  
Grana Padano, balsamico 12

### POTATO

smoked fish, endive, caper aioli 15

## handmade pastas

### GNOCCHI

wild boar ragu,  
Parmigiano Reggiano, basil  
17

### ROTOLO

ricotta, pomodoro, pork sugo  
20

### BUCATINI

guanciale, Pecorino Romano,  
Calabrian pepper  
17

### CAVATELLI

mushroom, Parmigiano Reggiano, thyme  
16

### CACIO E PEPE

spaghetti, Szechuan, cubeb pepper,  
Capra Sarda  
15

### TAGLIATELLE NERI

squid ink pasta, Calabrian pepper,  
burrata, crab  
45

### PAPPARDELLE

English peas, spring onions, mint,  
Pecorino  
18

### GEMELLI

kale, pancetta, garlic, pine nut  
18

### TARTUFO

spaghetti, Bianchetto truffle,  
Parmigiano Reggiano  
30

## mains

### DORADE

kale, oregano, radish, garlic  
40

### SKIRT STEAK

Gorgonzola dolce, pickled tropea onions,  
fennel fronds, chervil  
38

### HALF CHICKEN

ramps, salsa verde, Calabrian oil  
28

### PORK PORTERHOUSE

rapini, meyer lemon, herbs  
42

### FENNEL SAUSAGE

braised beans, peperonata  
21

### MUSSELS & CLAMS

Nduja, garlic, white wine,  
tomato, focaccia  
33

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of food borne illness, especially if you have a medical condition.

A SERVICE CHARGE OF 20% WILL BE ADDED FOR PARTIES OF SIX OR MORE GUESTS