

## Sfizi (small bites)

- Crispy polenta with creamy salt cod, caviar and chives **12**
- Ricotta crostini with sicilian pistachios, lemon zest and mint **6**
- Warm marinated olives with citrus and rosemary **7**
- Chicken liver mousse crostini with quince mostarda **6**
- White bean and rosemary bruschetta with black winter truffles **12**

## Antipasti

- Prosciutto di parma with cilento white figs, parmigiano and arugula **18**
- Spicy grilled octopus with fresh herb and toasted almond pesto, white beans and rapini **19**
- Buffalo mozzarella with fresh winter citrus, toasted pine nuts, fermented apple and anchovy salt **17**
- Insalata verde (fresh local greens with apple, sourdough croutons and aged parmigiano) **14**
- Vitello tonnato with salt-packed capers, parsley and pickled pearl onions **17**
- Market crudo with rosemary oil, fresh citrus, ginger, winter radish and sardinian bottarga **19**

## Pasta 'dalla nostra tavola'

- Tagliatelle alla bolognese (traditional ragu with beef short rib, pancetta and chicken livers) **28**
- Strozzapreti with san marzano tomato, house cured local pork belly and pecorino **26**
- Linguine with foraged mushrooms, stracciatella, grana padano, fresh herbs and lemon **26**
- Fusilli with sunchoke, black garlic, roasted greens, grana padano, and walnut salsa di noci **26**
- Emmer farro penne with spicy ossabaw pork sausage, lentils, rapini and selvaggio **28**
- Tortelli with red wine braised duck, pistachio, radicchio, granaresu, and black winter truffles **42**
- Pasta con le sarde (chitarra, house-cured sardines, tomato, pine nuts, fennel pollen and golden raisins) **26**

## Secondi

- Branzino with organic einkorn wheat berry, braised artichokes, roasted mushrooms and heirloom chicories **34**
- Roasted chicken with winter vegetables, sweet potato crema and umbrian lentils **28**
- Swiss chard wrapped local hake with wellfleet clams, pancetta, crema di ceci, braised fennel and winter citrus **27**
- Prime beef sirloin with roasted cauliflower, crispy potatoes and taleggio black truffle fonduta **48**
- La macelleria (daily butcher's selection with seasonal accompaniments) **MKT**

## Dolci

- Sbrisolona with orange blossom ricotta, hazelnut honeycomb crunch and blood orange sherbet **13**
- Milk chocolate ganache with amaro montenegro, maraschino cherry and pistachio gelato **14**
- Walnut and dried fig panforte with birch sabayon, cherry port reduction and cinnamon gelato **14**
- Tangerine granita with whipped prickly pear, violet meringue and tangerine marmalade **13**
- House chocolates and assorted cookies **10**