

Sfizi (small bites)

- Ricotta crostini with sicilian pistachios, lemon zest, pomegranate and mint **6**
- Warm marinated olives with citrus and rosemary **7**
- Chicken liver mousse crostini with satsuma tangerine marmellata **6**
- Branzino collar bruschetta with marinated artichokes, capers, lemon and chilies **7**
- White bean and rosemary bruschetta with black perigord truffles and parmigiano reggiano **12**

Antipasti

- Prosciutto di parma with balsamic marinated white figs, arugula and parmigiano reggiano **18**
- Spicy grilled octopus with fresh herb and toasted almond pesto, white beans and rapini **19**
- Buffalo mozzarella with fresh citrus, toasted pine nuts, fermented apple, local honey and anchovy salt **17**
- Insalata verde (fresh local greens with apple, sourdough croutons and parmigiano reggiano) **14**
- Vitello tonnato with salt-packed capers, parsley and pickled pearl onions **17**
- Market crudo with rosemary oil, fresh citrus, ginger, radish and sardinian bottarga **19**
- 'Super Cuscusa' (cow and sheep's milk cheese, 2oz.) with panforte, housemade preserves and fennel sourdough **14**

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, grana padano, fresh herbs, lemon and stracciatella **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 selvaggia **28**
- Tortelli with red wine braised duck, pistachio, radicchio, granaresu and fresh black perigord truffles **46**
- Pasta con le sarde (chitarra, house-cured sardines, tomato, pine nuts, fennel pollen and golden raisins) **26**

Secondi

- Branzino with artichokes, chantenay carrots, sweet turnip crema, mushrooms and heirloom chicories **34**
- Roasted chicken with late winter vegetables, sweet potato crema and umbrian lentils **28**
- East coast halibut with pancetta, crema di ceci, braised fennel and heirloom citrus **32**
- Roasted maitake with local duck egg, spigarello kale, root vegetables, radish and crispy wheat berries **26**
- Prime beef sirloin with roasted cauliflower, crispy potatoes and truffled taleggio 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**
- Coconut and passion fruit cake with guava rose gel, granadilla seeds and raspberry sorbet **14**
- Tangerine granita with whipped prickly pear, violet meringue and tangerine marmalade **13**
- House chocolates and assorted cookies **10**