

ANTIPASTI

BURRATA E PROSCIUTTO DI PARMA

gnocco fritelle | sea salt | micro basil | olive oil 12

POLPETTE

pork & veal meatballs | pine nuts | currants | pesto | Parmigiano Reggiano 9

BROCCOLINI NAPOLETANI

broccolini | Fresno peppers | bell peppers | garlic | fennel | Calabrian chili | basil | Parmigiano Reggiano 9

CARNE CRUDO ALL'ALBESE**

chopped Buffalo Filet Mignon | preserved tomato | pickled shallot | pepper aioli | shaved truffle | Pane Rustico 16

BAGNA CAUDA

a selection of winter squash, turnips, broccolini & mushrooms | served with a warm anchovy & olive oil dressing 10

PER LA TAVOLA

FRITTO MISTO

Langostines | Razor clams | Rock shrimp | Pacific cod | butternut squash | broccolini | shaved fennel | lemon 30

AFFETTATI

Sicilian chicken salad | Prosciutto di Parma | Speck | chicken pate | Burrata | Taleggio | Parmigiano Reggiano | Peperonata | marinated olives | Mostarda | Bartlett pear | Pane Rustico | Carta di Musica 30

ZUPPA E INSALATE

ZUPPA DI CROSTACEI

lobster vellutato | gnocco di granchio | tarragon leaves | ricotta crème 8

RUCOLA E CASTELMAGNO

arugula | Castelmagno | preserved lemon | pine nuts | lemon | olive oil 7

FINOCCHIO

fennel | radicchio | arugula | Bartlett pears | avocado | cucumbers | Locatelli Pecorino | tomato vinaigrette 8

BARBABIETOLE

roasted beets | watercress | compressed apple | chèvre zabaione | hazelnuts | Ricotta Salata | dijon basil vinaigrette 8

TONNO E FAGIOLI

olive oil cured tuna | arugula | cannellini beans | scallions | cherry tomatoes | basil | olive oil 12

ZUCCA PANZANELLA

olive oil poached zucchini | roasted peppers | mache | oregano infused capers | mint | grilled Pane Rustico 11

PRIMI

TORTELLI DI TARTUFO

black truffle & smoked Pecorino | Chantrelle mushroom | rosemary | red wine succo 28

TAGLIATELLE CARBONARA

guanciale & pancetta | Wisdom farms egg | black pepper | Locatelli Pecorino | Parmigiano Reggiano | olive oil 20

RISOTTO NERO

Arborio rice | rock shrimp | calamari | cuttle fish ink | celery leaves | bread crumbs | olive oil 28

PAPPARDELLE DI GRANO ALLA BOLOGNESE

braised boar, lamb & prosciutto ragu | cream | parsley | Parmigiano Reggiano 19

TONNARELLI CACIO E PEPE

Locatelli Pecorino | cracked black pepper | ricotta whey | olive oil 13

GNOCCHI AL POMMODORO

ricotta dumplings | preserved tomato | fresh tomato sugo | Parmigiano Reggiano 19

RIGATONI ALL'AMATRICIANA

Rigatoni Rustichella | guanciale | tomato sugo | caramelized onion | parsley | Calabrian chile 15

TARTUFO

SHAVED ITALIAN TRUFFLES

TUSCAN BLACK

60 | supplemental

ALBA WHITE

120 | supplemental

SECONDI

RAZZA A LIMONE

roasted Skate wing | preserved lemon | salted capers | preserved tomato | pine nut pesto 28

POLLO ARROSTO

1/2 roasted chicken | marmellata di peperoncini | patate fritte | Agumato di Limone 26

BISTECHE ALL'ARRABIATA**

Caribe chile & black pepper crusted 12 oz. New York Strip | pan succo | patate fritte 30

ARAGOSTE AL FINOCCHIO

1 lb. lobster | charred fennel salad | preserved lemon butter 40

OSSO BUCO

center cut veal shank | tomato - vegetable succo | Risotto alla Milanese | Gremolata 36

CAPESANTE**

Sea scallops | crisp pork belly | roasted carnival cauliflower | Mirabella plum | snap peas | trout roe | marsala wine 36

TAGLIATA DI MANZO**

thyme marinated Bavette steak | arugula | fennel | Parmigiano Reggiano | fresh herbs | olive oil 20

PER LA TAVOLA

(serves two or more)

SPIGOLA AL SALE

sea salt baked Sea bass | preserved lemon butter | seared kale | patate fritte 65

BISTECCA ALLA FIORENTINA**

30 oz. dry aged 'Cedar River' bone in Ribeye | fresh thyme | sea salt | Tondo olive oil | choice of two contorni 70

CONTORNI

POLENTA DI GRANO SARACENO

buckwheat flour | pancetta | cabbage | Gruyere 4

CECI AL ZAFFERANO

chickpeas | onion | preserved tomato | garlic | saffron 4

PATATE FRITTE

fried fingerling potatoes | olive oil | rosemary | sea salt 4

PISELLI

snap peas | Locatelli Pecorino | lemon 4

VERDE

Lacinato kale | garlic | lemon | olive oil 4

DOLCI

CROSTADA DI MELE RUSTICA

thinly sliced apples | house made puff pastry | Tahitian vanilla gelato 8

PANNA COTTA

panna cotta | blueberry compote 8

CHOCOLATE BUDINO

dark chocolate custard | salted chocolate strato | chocolate ganache 9

TORTA DI MANDORLE

almond frangipan cake | vanilla gelato | smoked sea salt | Isole e Olena olive oil 9

TIRAMISU

sweet mascarpone crema | house made lady fingers | espresso | kahlua | cocoa 9

ZEPPOLE

traditional Tuscan doughnuts | cinnamon sugar | fruit jam | orange zabaione 7



EXECUTIVE CHEF TONY HESSEL

** consuming raw/undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness **