

# DINNER

## IL CRUDO

<b>OSTRICHE</b>	3/ea
Selection of Oysters, Mignonette, Cocktail Sauce	
<b>RICCIOLA</b>	12
Hawaiian Yellow Tail, Frog Hollow Pears, Marcona Almond Butter, Saba	
<b>TONNO</b>	12
Ahi Tuna, Pickled Eggplant, Calabrian Chili Oil, Preserved Lemon	
<b>PLATESSA</b>	12
Fluke, Black Olive Powder, Blood Orange, Trout Roe	
<b>KAMPACHI</b>	12
Hawaiian Amberjack, Persimmon Jam, Pomegranate, Citrus	
<b>CRUDO SAMPLER</b>	16

## I CICCHETTI

<b>PEPERONI DOLCI CON BOTTARGA</b>	7
Shishito Peppers, Bottarga, Basil Seeds, Lemon	
<b>POLENTA CROCCANTE</b>	9
Crispy Polenta, Prosciutto, Parmesan, Spicy Tomato Sugo	
<b>ARANCINI</b>	13
Truffle Risotto Croquettes, Wild Mushrooms, Fontina	
<b>OLIVE MARINATE</b>	6
Assorted Citrus Marinated Olives, Marcona Almonds	
<b>MIDOLLO DI VITELLO</b>	12
Roasted Bone Marrow, Garlic Confit, Grilled Ciabatta Celery Root and Herb Salad	

## LE INSALATE

<b>BARBABIETOLE</b>	16
Baby Beet Greens, Roasted Beets, Candied Pecans, Goat Cheese Blood Orange Vinaigrette	
<b>CAESAR</b>	15
Romaine, Red Endive, Parmigiano Reggiano, Croutons, Lemon Anchovy Vinaigrette	
<b>CHOPPED VEGETABLE &amp; FARRO SALAD</b>	13
Tuscan Farro, Garden Vegetables, Herbs, Chianti Vinaigrette	
<b>TRICOLORE</b>	13
Wild Arugula, Treviso, Frisée, Fresh Grapes, White Balsamic Vinaigrette Parmigiano Reggiano	

## GLI ANTIPASTI

<b>A MODO MIO</b>	14
Local Burrata Cheese, Bruno Rosso Tomatoes, Basil, Extra Virgin Olive Oil	
<b>ZUPPA DI COZZE E VONGOLE</b>	18
PEI Mussels, Manila Clams, Chorizo Picante, Fennel, Garlic, Charred Ciabatta	
<b>CARPACCIO DI MANZO</b>	16
Prime Filet, Lemon Oil, Toma Brusca, Sautéed Bone Marrow Fresh Horseradish, Chives	
<b>POLPO ALLA GRIGLIA</b>	14
Grilled Octopus, Black Chick Peas, Blistered Tomatoes, Chili, Lemon	
<b>PORCHETTA</b>	14
House Cured Pork Belly, Celery Root Puree, Blood Orange Gastrique Crispy Cipolini	
<b>POLPETTE</b>	12
American Wagyu Meatballs, San Marzano Tomato Sauce Parmigiano Reggiano, Basil	
<b>TAGLIERE DELLA CASA</b>	25
Chef's Selection of Italy's Finest Salumi e Formaggi with Accompaniments	
<b>POLENTA E FONTINA</b>	9
Creamy Polenta, Onions and Fontina Cheese	

## LE PIZZA

<b>CARBONARA</b>	17
Crispy Pork, Parmesan Cream, Black Pepper, Thyme	
<b>MARGHERITA</b>	15
Mozzarella, Tomato Sauce, Basil, White or Wheat Crust	
<b>FUNGHI</b>	18
Wild Mushrooms, Fontina, Crispy Pancetta, Thyme	
<b>PROSCIUTTO</b>	24
Heirloom Tomatoes, Burrata Cheese, Arugula	

## LE PASTE

<b>SPAGHETTI ALLA CHITARRA</b>	17
San Marzano Tomato Sauce, Peperoncino, Basil	
<b>CAPPELLACCI</b>	26
Roasted Squash, Medjool Dates, Rosemary Brown Butter, Almonds and Saba	
<b>CHITARRA AL NERO DI SEPIA</b>	34
Squid Ink Spaghetti, Maine Lobster, Chorizo, Calabrian Chili, Bottarga	
<b>BUCATINI ALLA BOLOGNESE</b>	22
Slow Cooked Three Meat Ragu, Salsify, Pecorino Nero	
<b>GNUDI</b>	26
Ricotta Dumplings, Braised Oxtail, Brussels Sprouts	
<b>RIGATONI</b>	23
Fennel Sausage, White Wine, Garlic, Parmigiano Reggiano	

## I SECONDI

<b>BRANZINO</b>	38
Mediterranean Sea Bass, Tomatoes, Capers, Lemon	
<b>SALMONE</b>	32
Beluga Lentils, Baby Heirloom Carrots, Cumin and Lime Vinaigrette	
<b>MERLUZZO NERO</b>	38
Black Cod, Celery Root Puree, Root Vegetables, Port Wine Reduction Wild Mushrooms	
<b>POLLO RUSTICO</b>	29
Half Jidori Chicken, Braised Rainbow Chard, Creamy Rutabaga Puree	
<b>CARRÈ DI MAIALE</b>	36
Kurobuta Pork Chop, Butternut Squash Puree, Brussels Sprouts Burnt Orange Sugo	
<b>LOMBATINA CAPRICCIOSA</b>	49
Pounded Bone in Veal Chop, Ciabatta Crust, Tomatoes, Arugula Parmigiano, Lemon Vinaigrette	
<b>FILETTO</b>	42
Grilled Tenderloin, Creamed Broccoli, Boro Sauce	
<b>BISTECCA</b>	39
12oz Prime Rib Eye, Basil Dusted Onion Rings, Mustard Aioli	
<b>MANZO</b>	49
16oz Bone In Rib Eye, Herb Oil, Heirloom Cherry Tomatoes, Shallots Parmigiano Reggiano	

## I CONTORNI

<b>CAVOLETTI</b>	9
Brussels Sprouts, Garlic, Chili, Sherry Vinegar	
<b>PATATE</b>	9
Smashed Yukon Gold Potatoes, Parmesan Cream	
<b>FUNGHI</b>	12
Mixed Mushrooms, Anchovy, White Wine, Herb Butter	
<b>BROCCOLINI</b>	9
Sweet Broccoli, Garlic, Lemon, Peperoncino	
<b>SPINACI</b>	9
Garlic and Olive Oil	

Mette Williams

CHEF

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#CULINAMENU

