

MEATS & CHEESE

Prosciutto di Parma aged 24 months, burrata cheese, rosemary pizza bianca	19
Whipped ricotta, roasted peppers & olives salsa, grilled filone	10

TO START

Tuscan kale, brussels sprouts, pistachio, lemon oil, pecorino oro	15
Grilled baby artichokes, imported stracciatella, lemon confit, greens	18
Local beets, castelfranco radicchio, ahi dulce gremolata, citrus, pistachio	16
Octopus, white bean purée, blistered peppers, grapes, almond gremolata	19
Fried calamari, shrimp, seasonal vegetable, lemon aioli	20
Sunchokes, hen of the wood mushrooms, pork guanciale, moliterno al tartufo DOP	17
Croquettes, carnaroli risotto, fior di latte mozzarella, tomato & basil	12

PASTA & GRAINS

Pappardelle bolognese, pork and beef sugo, grana padano DOP	22
Aquarello carnaroli aged risotto, wild mushrooms, starcciatella	26
Tonnarelli cacio e pepe, pecorino romano, cracked black pepper	19
Strangozzi, fennel sausages, porcini mushrooms, fresh ricotta, preserved truffles	25
Squid ink paccheri, tomato sugo, sea urchin, wild shrimp, chili, rustic breadcrumb	25
gluten free pasta available	

MAINS

Branzino, fennel emulsion, charred caraflex cabbage, artichokes, pumpkin seed pesto	33
Creekstone Farms NY Strip steak, crispy potatoes, broccoli rabe, hazelnut romesco	36
Long Island Duck Breast, sunchoke puree, heirloom carrots, brussels sprouts, roasted seckel pear	33

VEGETABLES

Roasted brussels sprouts, chili, parmigiano reggiano DOP	9
Heirloom polenta cacio e pepe	
Crispy fingerling potatoes, rosemary, maldon sea salt	

20% gratuity will be applied to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**please inform your server of any allergies or dietary restrictions you may have*