

**WINTER****CROSTINI**

WINTER SQUASH CAPONATA, castelrosso cheese, walnut	9
PEEKYTOE CRAB, celery root, apple	14
CHICKEN LIVER, sweet pickled cucumber	9

APPETIZER

YELLOWTAIL, grated lime, orange confit, sea salt	15
BURRATA, leek fonduta, walnut vinaigrette, shaved truffle	18
ROASTED PEAR & PROSCIUTTO, gorgonzola toast, endive, walnut	14
SPICED TUNA CRUDO, meyer lemon yogurt, charred broccoli sprouts	16
VEAL & PORK MEATBALLS "AL FORNO", garlic-parsley focaccia	17
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette	13
BRUSSELS SPROUT & SALSIFY SALAD, pancetta, cipollini, hazelnut	14
TRUFFLE ARANCINI, fontina val d'aosta, shaved winter truffle	16
KALE CAVOLO NERO SALAD, radicchio, fennel, lemon-thyme, pignoli pangritata ..	12
GRILLED OCTOPUS, crushed fingerling potatoes, capers, pickled celery	15

PIE

SOPPRESSATA PICCANTE, tomato, mozzarella, sicilian oregano	15
WHITE MUSHROOM, truffle paste, fontina, taleggio, sage	18
QUATTRO FORMAGGI & SPECK, mozzarella, robiola, gorgonzola, parmesan, caraway ..	17
CHARRED KALE, gorgonzola, onion, chile de arbol oil (<i>add sweet sausage \$3</i>)	15

PASTA

PIPE RIGATE, veal shoulder bolognese, pecorino	23
TORTIGLIONI, spicy sausage, bitter greens, chiles, pignoli	22
SAFFRON STRACCI, scallops, lobster, crab, shrimp	29
AGNOLOTTI, braised oxtail, fresh horseradish	24
ONDINE, spigarello & broccolini pesto, lemon zest, chiles (<i>add sweet sausage \$3</i>)	19

MAIN

BLACK SEA BASS, charred puntarella, salsify, pignoli, blood orange sugo	29
BRANZINO, swiss chard, cremini mushrooms, meyer lemon	27
SCALLOPS, cauliflower, hazelnut, lemon, caper-sage brown butter	28
SKIRT STEAK, parmesan creamed escarole, beech mushrooms, barolo sauce	29
WOOD OVEN ROASTED CHICKEN, charred broccoli rabe, preserved lemon	26
ROASTED DUCK BREAST, farro, red cabbage, kale, quince mostarda	29

SIDE

charred cauliflower, capers, pecorino	9
brussels sprouts, honey, guanciale	9
spaghetti squash, gorgonzola, pine nuts	8
marble potatoes, cacio e pepe	10