



SUMMER

CROSTINI

EGGPLANT CAPONATA, mozzarella di bufala	10
PEEKYTOE CRAB, smashed peas, avocado	14
HEIRLOOM TOMATO, basil-pecorino pesto	10

APPETIZER

YELLOWTAIL, grated lime, orange confit, sea salt	15
BURRATA, green tomato gazpacho, cucumber, basil	18
SAN DANIELE PROSCIUTTO, dried cherry mostarda, sheep's milk ricotta	15
YELLOWFIN TUNA CRUDO, tomato water, chive oil, celery, finger lime	16
VEAL & MORTADELLA MEATBALLS, pomodoro sauce, garlic-parsley focaccia	17
OCTOPUS CARPACCIO, fingerling potatoes, cured olives, capers, celery	16
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette	13
ZUCCHINI, pecorino, lemon, mint, basil, toasted almonds	12
AVOCADO SALAD, mâche, charred kale, lemon oil, shaved parmesan	10
WATERMELON & HEIRLOOM TOMATO, ricotta salata, basil, rucola	14

PIE

SOPPRESSATA PICCANTE, tomato, mozzarella, sicilian oregano	15
WHITE MUSHROOM, truffle paste, fontina, taleggio, sage	18
SHRIMP SCAMPI, rock shrimp, pecorino pesto, wild arugula	21
HEIRLOOM TOMATO, stracciatella, red onion, shishito, basil	19
QUATTRO FORMAGGI, black truffle, garlic scapes	35

PASTA

PIPE RIGATE, veal shoulder bolognese, parmesan	23
TORTIGLIONI, spicy sausage, bitter greens, pignoli, pecorino sardo	22
SAFFRON STRACCI, scallops, lobster, crab, shrimp	29
SPAGHETTI ALLA CHITARRA, fresh pomodoro, garlic, basil	21
PANSOTTI, short rib, charred tomato, sheep's milk ricotta	26

MAIN

BLACK SEA BASS, smoked farro, pancetta, chanterelles, sweet corn	29
BRANZINO, fregola "puttanesca", cured olive, marinated zucchini	28
BLACKENED SCALLOPS, charred eggplant purée, cranberry beans, sherry vinaigrette .	29
SKIRT STEAK, cecci, eggplant, shishitos, pecorino sardo	30
WOOD OVEN ROASTED CHICKEN, charred broccoli rabe, preserved lemon	26

SIDE

charred cauliflower, capers, pecorino	9
roasted zucchini, preserved lemon, yogurt	8
charred sugar snaps, breakfast radish, lemon	7
long island corn, calabrian chili aioli, ricotta salata	8