

**AUTUMN****CROSTINI**

EGGPLANT CAPONATA, mozzarella di bufala .....	11
SHEEP'S MILK RICOTTA, walnut pesto, chestnut honey .....	13
PEEKYTOE CRAB, celery root, apple .....	16

**APPETIZER**

YELLOWTAIL, grated lime, orange confit, sea salt .....	16
BURRATA PUGLIESE, warm white mushroom, EV olive oil .....	19
SAN DANIELE PROSCIUTTO, roasted pear, gorgonzola crostini, walnut .....	16
SPICED TUNA CRUDO, meyer lemon yogurt, charred broccoli sprouts .....	16
VEAL & MORTADELLA MEATBALLS, pomodoro sauce, garlic-parsley focaccia ....	18
GRILLED OCTOPUS, crushed fingerling potatoes, capers, pickled celery .....	16
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette .....	14
CAVOLO NERO SALAD, radicchio, fennel, lemon-thyme, pignoli pangritata .....	12
BRUSSELS SPROUTS & SALSIFY SALAD, pancetta, cipollini, hazelnuts .....	15

**PIE**

SOPPRESSATA PICCANTE, tomato, mozzarella, sicilian oregano .....	16
WHITE MUSHROOM, truffle paste, fontina, taleggio, sage .....	19
QUATTRO FORMAGGI, fontina, robiola, taleggio, mozzarella, shishito .....	19
SPECK, toma, smoked prosciutto, caraway .....	21

**PASTA**

PIPE RIGATE, veal shoulder bolognese, parmesan .....	25
TORTIGLIONI, spicy sausage, bitter greens, pignoli, pecorino sardo .....	24
AGNOLOTTI, scallops, lobster, shrimp, lemon-mascarpone .....	31
SPAGHETTI, cacio e pepe, poached egg yolk .....	21
CAPPELLETTI, prosciutto, veal, hen of the woods .....	28

**MAIN**

BLACK SEA BASS, parsnip puree, endive, saffron-raisin vinaigrette .....	31
BRANZINO, swiss chard, cremini mushrooms, meyer lemon .....	30
BLACKENED SCALLOPS, cauliflower, lime-brown butter, hazelnuts .....	31
SKIRT STEAK, parmesan-creamed escarole, beech mushrooms, barolo sauce .....	32
WOOD OVEN ROASTED CHICKEN, charred broccoli rabe, preserved lemon .....	28

**SIDE**

charred cauliflower, capers, pecorino .....	10
broccoli, besciamella, aged provolone .....	9
brussels sprouts, honey, guanciaie .....	10
long island corn, calabrian chili aioli, ricotta salata .....	9