

**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
marble potatoes, garlic, rosemary	9

CHEF & OWNER LAURENT TOURONDEL

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