

# VENTUNO

## ANTIPASTI

*typically the beginning of an italian meal,  
antipasti are served before pasta & act as appetizers for the table*

**polpette** | pork & beef meatballs in tomato sugo 16.

**fritto misto** | fried local calamari, skate cheek, halibut belly,  
wild apalachicola shrimp, peppers & preserved lemon aioli 17.

**insalata** | sweet gem lettuces, soft herbs, torn bread croutons  
& house red wine vinaigrette 14.

**ostriche** | five chilled nantucket oysters  
& campari-grapefruit italian ice 17.

**all kale caesar** | baby kale, celery,  
ciabatta-parmigiano croutons & caesar dressing 15.

**formaggio fresco** | fresh goat's milk cheese, griddled foccacia,  
bartlett's tomatoes, arugula, olives & caper salsa verde 16.

## SECONDI

*main courses*

**agnello** | slow-cooked & grilled lamb steak, heirloom polenta,  
broccoli rabe & mint gremolata 34.

**piccata di capesante è gamberi** | grilled nantucket scallops & wild shrimp,  
baby spinach & tender leeks, cauliflower, pinenuts, caperberry & lemon 36.

**pollo** | green circle chicken, ramp spaetzle,  
morel & hen of the woods mushrooms & parmigiano fonduta 31.

**bistecca ai ferri** | 28 day dry-aged prime ribeye, fresh garbanzo beans,  
sweet peas, fava beans, baby carrots, crispy fingerlings  
& baby watercress 41.

**pesce del giorno** | local rod-and-reel fish, heirloom beans, local tomatoes,  
house-smoked bacon & meyer lemon-green olive relish 36.

**anatra lacata** | honey-lacquered duck breast, heirloom farro, cherries,  
arugula, pecorino & hazelnut crema 36.

**costata di manzo per due** | 20 day dry-aged, 30 oz. creekstone tomahawk  
ribeye for two, crispy rosemary potatoes, roasted red pepper crema,  
house pickles & fonduta di taleggio 105.

## UN MORSO PER LA TAVOLA...

*little morsels meant to be shared & come as they are prepared*

**olive marinate** | marinated house-cured olives 4.

**funghi marinati** | marinated mushrooms 4.

**olive ascolane** | fried castelveltrano olives stuffed with pork sausage 5.

**fritelle di ceci** | chickpea fries with tomato condimento & yogurt 6.

**crostini:**

whole milk ricotta & island honey 6.

foie gras & chicken liver mousse with pickled green strawberries 6.

housemade n'duja, local tuna conserva & radishes 6.

**giardiniera** | pickled vegetables 4.

## PRIMI

*our pastas are made in house daily & are perfectly sized to act  
as a prelude to a main course. we encourage sharing*

**pappardelle al sugo d'agnello** | tomato-braised lamb,  
taggiasca olives, pecorino & marjoram 19.

**spaghetti alle vongole** | house spaghetti, littleneck clams,  
spring allium & housemade n'duja 19.

**strozzapretti** | dre's spicy chicken sausage, broccoli rabe  
& pecorino 19.

**tagliolini verdi** | sweet peas, fresh garbanzo beans, asparagus,  
pancetta & cured egg yolk 19.

## CONTORNI 9.

*we recommend sharing sides at the table*

broccoli rabe with garlic & chilies

heirloom polenta with parmigiano

kale & escarole with peas, favas, mint & pecorino

duck-fat fried potatoes

## DOLCI

**bomboloncini** | bittersweet chocolate doughnuts,  
coffee gelato & chocolate sauce 12.

**olive oil layer cake** | pistachio crema, cherries  
& chocolate gelato 11.

**gelati del giorno** | today's ice creams 9.

**formaggi** | four cheeses with  
focaccia, candied almonds & island honeycomb 15.

**butterscotch budino** | whipped mascarpone  
& toasted hazelnuts 11.

**crostata** | strawberry & rhubarb crostata  
& buttermilk gelato 12.

*the crostata is made to order, please order with your entrées*

*'one of the very nicest things about life is the way we must regularly  
stop whatever it is we are doing & devote our attention to eating'  
-luciano pavarotti*