

V E N T U N O

N O V E M B R E

Antipasti

POLPETTE | pork & beef meatballs in tomato sugo 16.

FRITTO MISTO | fried local calamari, fresh shrimp, halibut, red onion, hot peppers & preserved lemon aioli 18.

INSALATA | sweet gem lettuces, soft herbs, torn bread croutons & house red wine vinaigrette 15.

OSTRICHE | five chilled nantucket 'grey lady' oysters & campari-grapefruit italian ice 18.

ALL KALE CAESAR | baby kale, celery, ciabatta-parmigiano croutons & caesar dressing 16.

CRUDO DI CANESTRELLI | nantucket bay scallops, citrus segments, castelvetrano olives, pistachios, bartlett's scallions, parsley & holy oil 19.

Secondi

ROMBO | local halibut, bartlett's tomato brodo, littleneck clams, leeks, island potatoes & peppers & holy oil 41.

AGNELLO | slow-cooked & grilled lamb coppa, heirloom polenta, broccoli rabe & minted ramp gremolata 38.

MAIALE | brined and grilled berkshire pork chop, brussel sprouts, bacon, maple vinaigrette, beans, apple-rosemary crema 41.

BISTECCA AI FERRI | balsamic-marinated grilled prime ribeye, black truffled smashed local potatoes, wild mushrooms, arugula & charred onion veluttata 47.

POLLO AL MATTONE | green circle chicken, farro spaetzle, bartlett's carrots, parmigiano crema, chanterelles, carrot velutatta & ramp salsa verde 33.

CANESTRELLI ALLA GRIGLIA | grilled nantucket bay scallops, house smoked bacon, sunchokes, spinach, leeks, compressed honeycrisp apples & hazelnuts 40.

LA FIORENTINA

Per Due

33 oz. prime porterhouse for two, crispy rosemary potatoes, roasted red pepper crema, house pickles & fonduta di parmigiano

MEDIUM RARE

130.

CONTORNI 9.

broccoli rabe with garlic & chilies
heirloom polenta with parmigiano
sauteed kale with seasonal vegetables, mint & pecorino

UN MORSO

Per La Tavola

OLIVE MARINATE | marinated house-cured olives 5.

FUNGHI MARINATI | marinated mushrooms 5.

OLIVE ASCOLANE | fried castelvetrano olives stuffed with pork sausage 6.

FRITTELLE DI CECI | chickpea fries with tomato condimento & yogurt 7.

CROSTINI:

whole milk ricotta & island honey 7.

foie gras & chicken liver mousse with wild kumquats 7.
housemade 'nduja, nantucket tuna conserva & ninja radish 7.

GIARDINIERA | pickled vegetables 5.

Dolci

bomboloncini | bittersweet chocolate doughnuts, coffee gelato & chocolate sauce 13.

crema pasticciera | italian egg custard, hazelnut shell, island goosberries & concord grape preserves 13.

panna cotta di mandorle | sicilian almond panna cotta almond & honey tuille, & concord grape preserves 11.

gelati del giorno | today's ice creams 11.

crostata | honeycrisp apples, cajeta caramel & brown butter gelato 13.
the crostata is baked to order, please order with your entrées

"If you really want to make a friend, go to someone's house and eat with him . . . the people who give you their food give you their heart."

- Cesar Chavez

Primi

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

STROZZAPRETI | dre's spicy chicken sausage, broccoli rabe & pecorino 19/36

TAGLIATELLE AI PORCINI | farro verde tagliatelle, west coast porcini, porcini sugo & parmigiano 19/36

BUCATINI ALL'AMATRICIANA | house guanciale, bartlett's tomato passata, pecorino & parmigiano 19/36

TORTELLI | honeynut squash-stuffed tortelli, sicilian almond-pumpkin seed crema, brown butter, amaretti crumble & sage 19/36